



PAN-SEARED WAGYU TRI-TIP

Wagyu tri-tip in beurre monte with wine-braised burgundy snails, radicchio compressed in balsamic honey, bone marrow vinaigrette, crispy shallots and petit tarragon

INGREDIENTS

Pan-seared Wagyu	Chopped tarragon..... 10 g	Red wine 200 g
Wagyu Tri-tip (Knuckle)80 g	Red wine vinegar 5 g	Salt and pepperto taste
Bone Marrow Vinaigrette with Burgundy Snails	Sel gris 5 g	Radicchio
Veal glace250 g	Braised burgundy snails 10-12	Radicchio 1 head (cut into petals discarding the core)
Diced bone marrow 50 g	Braised Burgundy Snails	Balsamic vinegar 1/4 cup
Lemon segment, diced 10 g	Burgundy snails10-12	Honey 1/8 cup
Red onion (brunoise) 10 g	Unsalted butter..... 50 g	Salt..... 1 tsp

PREPARATION

Bone Marrow Vinaigrette with Burgundy Snails :

Heat veal glace. Fold in all ingredients. Season with salt and pepper to taste.

Braised Burgundy Snails :

Melt butter. Sweat escargot in butter. Add wine and reduce until snails are glazed. Cool down and reserve.

Radicchio :

Compress all together. Season with olive oil when ready to serve.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

I have nothing but positive thoughts on Wagyu in general, from the way the cattle are taken care of, to the dedication of Japanese farmers and the respect they put into their product. Japanese chefs always find ways to elevate even secondary cuts, and I wanted to do an American take on maximizing the tri-tip here at Otium, which is something we're not entirely used to. But thanks to the quality of the Japanese product, it totally worked.

WAGYU CUT CHARACTERISTICS

The knuckle cut I received actually included tri-tip, and the cut was unlike anything I've ever seen. I had an amazing experience with the cut. Instead of going with Asian fusion, I wanted to present the cut in an American barbeque or steakhouse experience. We folded a bone marrow and escargot sauce into a bordelaise sauce made from the tri-tip trimmings before making the dish really pop with fresh tarragon and crispy shallots. We were really able to use the cut to its full potential.



JONATHAN GRANADA

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Chef Jonathan Granada began his culinary career at Bouchon and The French Laundry. Granada later moved to LA to begin working on the opening of Otium, where he currently serves as Director of Culinary Operations. He's won numerous accolades and culinary awards including FSR's Magazine's "Rising Stars" in 2018 and was named the winner of Cochon555's King of Porc at Grand Cochon in 2017.

📍 Otium

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