



# WAGYU WITH TAHITIAN SQUASH AND ROASTED SHALLOT

Wagyu medallions prepared to highlight the flavor and nuance of Wagyu beef

## INGREDIENTS

Wagyu Tri-tip (Knuckle; shaped and tied into medallions) /	Smoked Wagyu Fat /	Shallot (peeled and roughly chopped) /
25-year-old balsamic vinegar /	Salt and Black pepper	Garlic / Branch thyme / Bay leaf /
Tahitian Squash Roll /	<b>Beef Braise and the Sauce</b>	Red burgundy / Rendered Wagyu fat /
Tahitian Squash Puree /	Wagyu trim (cut into 1" cubes) /	Beef or rich chicken stock /
Shallot Confit / Braised Beef /	Onion / Carrots / Celery root /	Salt and pepper

## PREPARATION

**For the Beef:** Trim the fat from the beef and find the Round Muscle. Save all fat and render. Cut the round muscle into 3–4 oz. portions. Shape each steak using a linen napkin and tie each steak with twine to maintain shape. Once the fat is rendered, smoke it with your favorite wood – we use alder. Save the rest of the usable meat for the braise. Set the steaks aside while you prepare the rest of the ingredients.

**Beef Braise and the Sauce:** Season the beef with salt and freshly milled pepper. Brown the beef on all sides using the rendered beef fat. Once the beef is well browned remove it from the pot and add the mirepoix and the herbs. Cook the mirepoix until it is soft and lightly caramelized. Deglaze with the red wine. Add the beef back to the pot, reduce the wine by 1/3. Add the stock, bring to a simmer, cover the pot and slowly simmer the beef until it is completely tender. Once the beef is tender, remove it from the pot. Strain the broth, save the carrots. Put the strained broth back on the fire, simmer and reduce the broth until it thickens into a sauce. Skim the sauce as it reduces, removing fat and sediment with a small ladle. Once the sauce has reduced, strain it several times through a fine mesh sieve, set the sauce aside for the plate.

**To finish the dish:** Start a charcoal fire. Allow the beef to temper for at least half an hour while the coals are getting hot. Season the beef with sea salt and freshly milled black pepper. Grill the medallions on both sides, flipping them often until they are lightly charred and medium rare. Just before you take the medallions off the grill, brush them on both sides with aged balsamic vinegar and cook them just a bit more to caramelize the vinegar. Once the steaks are cooked remove them from the grill to a resting rack. Rest the steaks in a warm spot for at least 5 minutes while you prepare the plates. Drop a quenelle of squash puree at 9 o'clock. Place a slice of the squash roll on the plate at 7 o'clock. Place the shallot confit at 11 o'clock on the plate. Remove the twine from the medallion, cut the steak in half, turn the cut sides up and season them lightly with a bit more sea-salt. Brush the cut face with a little smoked wagyu fat, place the meat on the plate at 3 o'clock. Spoon a little of the sauce over the meat and into the center of the plate. Serve immediately.



## WAGYU CUT: Knuckle

### THOUGHTS ON WAGYU

I've spent time in Kagoshima and visited a number of Wagyu farms to see how the cattle are raised first hand. It was an exceptionally formative experience that defined my conception of the product to this day. From how the very finest genetic lines are maintained, to the consideration for the welfare of the animal—it's a model that all farms should really take in terms of cattle production. We educate our guests on each head of Wagyu that passes through our kitchen, and it's an honor to be closely involved with Wagyu to this day.

### WAGYU CUT CHARACTERISTICS

As it comes from muscles that are used more, the knuckle tri-tip is slighter tougher, in relative terms, but had great flavor. I cleaned up the tri-tip for this project and found the heart of the muscle, which I cut into medallions that almost resembled filet mignon, except considerably fattier. Wagyu encompasses the entire cow, not just upper-echelon sirloin, and it was enjoyable to work with a cut that offers a different experience and price point for our guests. Our whole team enjoyed the opportunity to expand on our Wagyu repertoire.

## MICHAEL CIMARUSTI

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Executive Chef & Restaurateur Michael Cimarusti, winner of the 2019 James Beard 'Best Chef: West' award, combines his knowledge and appreciation of the dynamic nature of seafood with an advocacy for sustainable practices evident in every dish. Wagyu beef is also a staple on his menu. Cimarusti graduated with honors from the Culinary Institute of America and worked closely with a number of award winning chefs before collecting his own industry accolades, including two highly coveted Michelin stars.

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