



WAGYU TARTARE

With garlic chips, pear and beef brunoise, rice vinegar dressing, sourdough chips, nasturtiums and black truffle

INGREDIENTS

Rice Vinegar Dressing (1 Pint)	Garlic Chip	Beef brunoise
Liquid shio koji (liquid salted rice malt) ...125 g	Garlic (shaved) 1 qt	Wagyu Gooseneck round (cubed) 80 g
Rice vinegar..... 275 g	Milk 1 qt	Sourdough Chip
Fish sauce 20 g	Pear Brunoise	Bread (sliced) 20 ea
Water 15 g	Asian pears4 ea	Oil / Salt and pepper
Xanthan 1 g	Water 1 pint	Garnish
Nutmeg (shaved) 0.25 g	Lemon juice 2 tbsp	Nasturtium leaves 4 ea
		Bblack truffle (sliced) 4 ea

PREPARATION

Rice Vinegar Dressing: Measure out the xanthan with a small scale. Mix all ingredients with a hand blender and store.

Garlic Chip: Shave the garlic and bring the shavings to a boil, strain, and dry on a tray. Fry at 375°F until lightly golden brown.

Pear Brunoise: Brunoise and store in liquid. No skin.

Beef brunoise: Brunoise both dry-aged and fresh Wagyu gooseneck round, to your liking. Cool the meat down. Store in half pint containers.

Sourdough Chip: Cut the crust of each slice off the sourdough slice. Roll the inside of the bread in the pasta roller from the thickest to the thinnest setting. Line on a sheet tray, brush with oil and season. Bake at 375°F for 10 minutes in the oven.

Garnish: Punch the circles out with a small circular whole punch – 1/2 inch.



WAGYU CUT: Gooseneck round

THOUGHTS ON WAGYU

In the US, when you say Wagyu to people, there's a connotation of very rich, fatty meat. That's never a negative thing—with those cuts, we try to enhance that profile. At Charlie Palmer, we carry A5 and our menu runs the whole spectrum. However, there's a whole cow to deal with, not just smaller or prized cuts. I've used Wagyu throughout my career and have been in awe of the product and the way the cattle are reared ethically with this in mind. Next I hope to visit Japan and see the process first hand.

WAGYU CUT CHARACTERISTICS

The Gooseneck round offered great marbling, but not nearly as much fat. In terms of flavor and texture, the cut was great—soft, pleasing and easy to both prepare and eat. The coloring was exceptional as well. I landed on creating steak tartare for this project right away, which brought out the unique richness and flavor of the Gooseneck round. Using the round cuts is a more responsible way to go about offering Wagyu, and it was an honor to accept the challenge for a successful experiment with something new.

HAROLD MOORE

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In a distinguished career spanning over 20 years, Chef Harold Moore has honed his craft in New York's most celebrated kitchens, including Daniel, Jean Georges and March. Moore made his mark at the famed three-star French restaurant Montrachet. He was nominated by the James Beard Foundation for its Rising Star Chef of the Year award, and garnered praise from The New York Times, Food & Wine and USA Today. Moore opened his first New York City restaurant, Commerce, followed by Harold's at the Arlo Soho and Bistro Pierre Lapin – recognized by the New York Times and Michelin Guide. Currently, Moore serves as the Chief Culinary officer to the Charlie Palmer Collective and oversees his own restaurants.

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