



## WAGYU BEEF WITH MUSTARD MISO

Wagyu Beef with mustard miso, shiitake mushroom puree and pear marinade

### INGREDIENTS

Wagyu Knuckle .....200 g	<b>Pear Marinade</b>	<b>Shiitake Mushroom Puree</b>
Pear Marinade .....100 g	Tinned pear / Roasted sesame oil /	Shiitake Mushroom / Shallot / Garlic /
Confit Pearl Onions .....2 ea	Light soy sauce	Butter / Brandy Truffle juice /
Crispy Pearl Onions .....3 g	<b>Confit Pearl Onion Oil</b>	Truffle peelings / Bay leaf /
Shiitake Mushroom Puree .....10 g	Grapeseed oil / Fennel seed /	Rosemary Sprig / Thyme pprig /
Julienne Scallions .....3 g	Black peppercorn / Thyme /	Chicken stock / Crème fraîche
Miso Mustard Dressing..... 50 g	Star anise / Shallots (halved) /	<b>Miso Mustard</b>
	Head of Garlic (halved horizontally)	Miso / Dijon /
		Mirin (Japanese Sweet Rice Wine) / Sake /
		Dashi / Butter / Rice wine vinegar

### PREPARATION

**Pear Marinade:** Combine all ingredients in blender and mix until smooth.

**Confit Pearl Onion Oil:** Combine all ingredients in a large pot and bring to a simmer; cook for 5 mins on low. Transfer to bain-marie and allow to steep overnight. Pass through a fine chinois and reserve for later.

**Shiitake Mushroom Puree:** Sauté shiitakes in 100g of butter until well caramelized. Add shallots, garlic, truffle peelings and remaining butter. Cook until shallots are tender with no color. Add brandy and flambé. Add truffle juice and aromatics. Reduce by half and add chicken stock. Reduce until mushrooms are glazed. Add crème fraiche and remove from heat. Remove aromatics. Transfer to blender and puree until smooth. Pass puree through a fine mesh tamis and reserve.

**Miso Mustard:** Cook miso in pan for 2 mins. Add dijon, mirin, sake and dashi. Reduce by half and transfer to blender. Blend in butter and rice wine vinegar. Adjust seasoning and pass through a fine chinois.



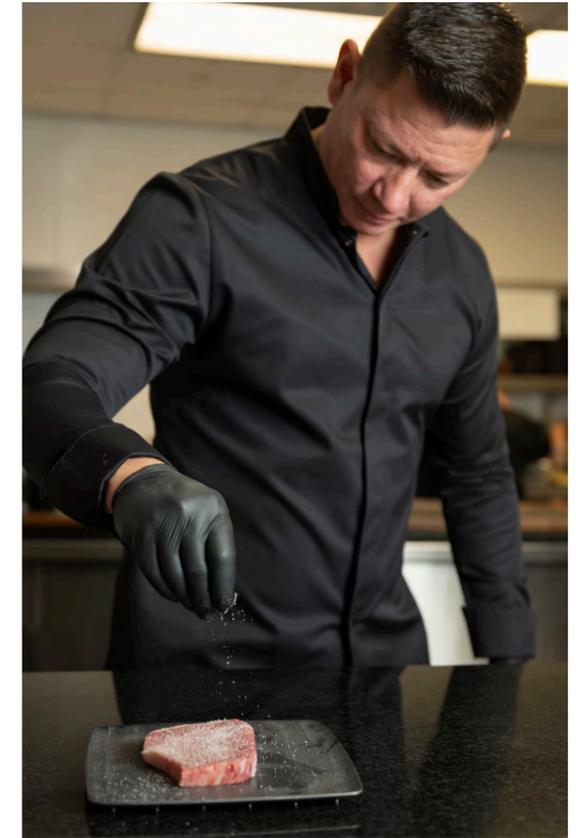
### WAGYU CUT: Knuckle

#### THOUGHTS ON WAGYU

Wagyu is raised with ethical consideration for reach head of cattle and epitomizes the ideal structure for beef industry production. A phenomenal pedigree refined over generations has led to some of the best-tasting and sought-after beef on the global market, and it's always exciting to work with Wagyu beef. The meat's appearance, with mesmerizing intramuscular fat cascading in intricate layers, matches perfectly with my own "raw and refined" culinary vision. No matter how it's prepared, Wagyu defines excellence, and it's an honor to prepare and serve.

#### WAGYU CUT CHARACTERISTICS

Most people imagine the fattiest, richest beef possible when they picture Wagyu, but it was a pleasure to explore a lesser-known side of the product through this project. The knuckle cut is far leaner than a sirloin or ribeye, but still offers incredible beefy flavor and since it's Wagyu, of course it's remarkably soft and delicious. A pared-down preparation combined with Japanese ingredients including shiitake mushrooms and mustard miso complement the beef perfectly, and it was a pleasure introducing our guests to a different world of Wagyu.



## SHAUN HERGATT

@shergatt

Chef Shaun Hergatt is a classically trained chef renowned for his technically precise cooking and painterly presentations. Hergatt is inspired by childhood memories growing up in Queensland and his daily life in New York City. Since opening his own restaurant, Hergatt has received two Michelin stars and was awarded "Best New Restaurant" by Esquire and New York Magazine. He was also recognized as "Best New Chef" by New York Magazine. Hergatt additionally oversees Vestry at The Dominick Hotel, marrying raw and refined ingredients, and classic American flavors with Japanese influences.

### Vestry

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