



Pan-roasted Japanese Wagyu with Bordelaise Jus and Smoked Mashed Potatoes

Pan roasted Japanese Wagyu, Smoked mashed potatoes, Wagyu beef fat carrots, croquetes, pickled mushrooms and bordelais jus.

-  **WAGYU CUT** : Silverside
-  **COOKING METHOD** : Pan Roasted

Thoughts on Wagyu


Wagyu's quality goes without saying, at any level of cut. For me, the product should be displayed fully, without masking it. Using a slightly "lesser" cut is the best experience, because we obviously want to use the whole cow, from an ethical and sustainable viewpoint. Giving the product full attention during preparation is crucial. The Wagyu fat is also an incredible, umami-rich ingredient that factors into our preparation. Because Wagyu shines so well on its own, it's very enjoyable to pair with classic ingredients or sides to create a brand-new gastronomic experience.



DANIEL PUTZ

 @danielchefputz

Chef Putz is grateful for experience in some of London's top establishments, including The Ritz. He continues to work to make great, classic, modern British food that's seasonal and suitable for everyone. The seasons are defined by food, which is directly tied to suppliers and producers. Putz has the same passion for this industry as when he started at age 15, and aspires to give all his guests extraordinary dining experiences. He endeavors to impart everything he has learned to his team of junior chefs, which is a major reason he was so excited to work on this project, alongside his current role as Executive Chef at The Milestone Hotel & Residences.

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