LET US HELP YOU CELEBRATE Father's Day Sunday, June 21st
Add oil to a hot skillet and when it begins to smoke add steak. Reduce heat slightly and cook steak until browned, about 3 minutes per side. Transfer grill pan to the oven.

For medium rare, roast until an instant-read thermometer inserted sideways into the steak registers 130-135 degrees F, about 6-8 minutes. Or whatever your cook preference is.

Rest the steak for 10 minutes while you prepare the rest of the dish. Transfer steak to a cutting board and cut from the bone and carve meat across the grain.

**TARRAGON SALSA VERDE**

- 1/4 Cup of tarragon leaves
- 1/2 Cup of flat-leaf parsley, roughly chopped
- 1 Tbsp. Shallot, finely diced
- 1 Tbsp. Minced Garlic
- 1 Tbsp. Capers, roughly chopped
- 100 ml Olive oil
- 2 Tbsp. Lemon juice
- Salt, to taste
- 1 Tbsp. Anchovies (Optional)

**SALSA VERDE**

1. Combine the tarragon, parsley, shallot, garlic, anchovies & capers in a food processor and pulse the mixture down so everything is roughly chopped. Add the olive oil, then lemon juice and salt. The finished version should have a silky texture and enough acidity to cut through the richness of the meat.

**GRILLED T-BONE STEAK (1 TO 1.5 LBS.)**

1. Add oil to a hot skillet and when it begins to smoke add steak.
2. Reduce heat slightly and cook steak until browned, about 3 minutes per side.
3. Transfer grill pan to the oven.
4. For medium rare, roast until an instant-read thermometer inserted sideways into the steak registers 130-135 degrees F, about 6-8 minutes. Or whatever your cook preference is.
5. Rest the steak for 10 minutes while you prepare the rest of the dish.
6. Transfer steak to a cutting board and cut from the bone and carve meat across the grain.

**POTATO GALETTE**

1. Slice the potatoes finely using a sharp knife or mandolin slicer.
2. Line and oven tray with baking paper and start overlapping the potato slices into individual galettes - making circles about 10cm.
3. Season each layer with salt and pepper; shallots and parmesan; continue layer, the last and third layer will be just potatoes, brush lightly with olive oil.
4. Bake at 350 degrees F (180 C) for 40 minutes or until cooked.
Drinks

Alcoholic

OLD FASHIONED
Glassware: Rock Glass
Method: Build
Garnish: Maraschino Cherry, Orange Zest

Ingredients:
• 1 Sugar Cube
• 4 drops Angostura Bitters
• 2oz Bourbon or Rye Whiskey
• Ice

Preparation:
• In a Rock glass add a sugar cube, four drops of bitters (Angostura) and muddle.
• Add Bourbon or Rye whiskey
• Add Ice and stir

Non-Alcoholic

PARTAKE NON-ALCOHOLIC BEER