

***Brix Restaurant***  
*presents*  
***Grilled Rib Eye Steak, Roasted Garlic Potato Puree,  
Swiss Chard, Romesco***  
*paired with*  
***Falcor Vineyards 2001 Le Bijou (Bordeaux Blend)***

***Ingredients: (Serves 4)***

4 ea. 12 oz. center cut rib eye steaks	¼ cup whole butter, softened
¼ cup olive oil	1 head garlic, roasted
1/8 cup red wine	8 cups Swiss Chard, stems removed, torn into 3 inch pieces
2 lbs. russet potato, peeled and quartered	1 cup Romesco Sauce
1 cup whole milk	

Marinate the steaks overnight in the wine and olive oil.

Cook the potatoes in salted water until tender. Drain and pass the potatoes through a food mill into a bowl. Heat the milk and add it to the potatoes. Add the butter, roasted garlic, salt and pepper and mix well. Hold warm until ready to serve.

Cook the swiss chard in salted water until tender, place in ice water to stop the cooking. Drain and squeeze out water. Heat in a pan with olive oil, salt and pepper when ready to serve.

Season the steaks with salt and pepper and grill three minutes per side for medium rare or longer for desired doneness.

Spread ¼ cup of romesco on each steak when ready to serve.

**Romesco Sauce:**

1 tbsp olive oil	¼ cup almond, toasted	1 tbsp sherry vinegar
½ white onion, sliced	1 red bell pepper roasted, peeled & seeded	1 tbs. lemon juice
1 garlic clove, sliced	1/8 cup extra virgin olive oil	1 ea. Dried Guajillo chile, rehydrated in hot water

Place sauce pot on medium heat and cook the onions, garlic, roasted peppers, toasted almond and chiles until the onions are tender. Remove from pot and cool. Place this mixture in a food processor with the vinegar and lemon juice.

Turn on the processor and slowly add the oil.

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