



*fume Bistro & Bar*  
*Green Peppercorn Crusted New York Strip Steak*  
*With Port Wine Sauce and Blue Cheese*  
*paired with*  
*Napa Wine Company 2001 Cabernet Sauvignon – Winemaker Rob Lawson*

**Ingredients: (Serves 6)**

6 10 – 12 oz. New York strip steaks, about 1” thick  
4 T green peppercorns, smashed  
1 T chopped garlic  
1c Beef stock (use canned broth if not available)  
½ c Port wine  
1 T butter, unsalted  
½ c blue cheese (point Reyes blue is my choice!)  
Kosher salt and fresh ground pepper

**Preparation:**

1. Generously salt the steaks and press the smashed green peppercorns into them. Heat the olive oil in a large skillet over medium high heat. Add steaks; cook to desire doneness, about 5 min per side for medium rare. Transfer to a platter.
2. Remove olive oil and fat from the skillet and add the garlic, stir 30 seconds and deglaze with the port. Let reduce by ½ 3 – 4 min. add beef stock and reduce by ½. Remove from heat and whisk in butter. Taste and add salt and pepper if needed.
3. Spoon over steaks and sprinkle with crumbled blue cheese.

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