

## *Jole*

### **Pan Roasted Rib Eye Steak Warm bitter green salad, gorgonzola and balsamic 2004 Volker Terzetto**

2 rib eye steaks  
1 head radicchio  
2 Belgium endive  
1 head Treviso  
2 T capers  
1 shallot minced  
2 T butter  
3 T balsamic  
1 Cup gorgonzola  
Evoo

Pre heat oven to 400. Season steaks with salt and pepper. In a large sauté pan over high heat sear steaks for 2 min. on one side. Flip them over and put whole pan into the oven. Roast about 10 min. for med rare. Pull steaks from oven and set on a serving platter. In the same pan that you cooked the steaks add butter shallots and capers over medium heat. Sautee until shallots are fragrant deglaze with balsamic and toss in your greens. Mix well until the greens are barely wilted. Spread greens over steaks crumble cheese and drizzle extra virgin olive oil.