

***Martini House, St. Helena, CA***  
***Steak Hache with Green Peppercorn Sauce, Cremini Mushrooms,***  
***Glazed carrots and Pearl Onions, and Fines Herbs Aioli***  
***Paired with***  
***Oakford Vineyards 1999 Cabernet Sauvignon***

**Ingredients:**

4 each 6 oz. ground chuck beef patties	20 each peeled white pearl onions
2 tbsp vegetable oil	2 tbsp finely chopped chives
2 cups cremini mushrooms	2 cups vegetable stock
2 tbsp green peppercorns	2 tbsp unsalted butter
3/4 cup brandy	1/4 tsp granulated sugar
1/2 cup heavy cream	16 ea. prepared onion rings
4 ea. slices of brioche, cut one inch thick	Kosher salt and fresh ground white pepper
1/2 cup fines herbs Aioli (see recipe)	
2 ea large carrots cut into 1/2" dice	

**Procedure:**

In hot sauté pan add the vegetable oil coating the bottom. When the oil starts to smoke, add the beef patties and sear each side. About 1 minute per side. (Note: The patties should be shaped the same size as the brioche slices that are being used)

Remove the patties from the pan and add the mushrooms and green peppercorns. Sear the mushrooms on medium high heat to lightly brown and allow them to release their moisture. When the mushrooms have been cooked down, remove the pan from the heat and deglaze with the brandy. Place the pan back on the heat and reduce the brandy with the mushrooms and peppercorns until it is light syrup.

Now add the beef stock and the cream and bring to a simmer. Return the seared patties to the pan and finish cooking them in the sauce; turning occasionally and basting to ensure even cooking.

Remove the meat when it has reached the desired temperature. About 6 to 8 minutes for medium. (Note: If the sauce becomes too thick during cooking it can be thinned out with a little more beef stock. The consistency of the finished sauce should be so that it coats the back of a spoon.)

Adjust the seasoning of the sauce with kosher salt and fresh ground white pepper.

While the meat is cooking, place the carrots and peeled pearl onions in two separate pans with the vegetable stock, sugar, salt and pepper divided evenly among them.

Bring to a simmer and cook until tender, tossing occasionally and letting the vegetable stock reduce. (There should be only about two tbsp vegetable stock left in each pan; drain off any excess). When the vegetables are tender add one tbsp butter to each pan and toss to lightly glaze. Toss each with one tbsp chopped chives. Adjust seasoning with kosher salt, white pepper and sugar if needed.

### **Fines Herbs Aioli:**

6 ea. egg yolks	1 cup grape seed oil
3 tbs lemon juice	1/4 cup capers; chopped
1/4 cup water	1/2 cup Fines Herbs; chopped (Parsley, chervil, tarragon and chives).
3 cloves garlic	Kosher salt and fresh ground white pepper
4 cups extra virgin olive oil	

### **Preparation**

In a food processor, mix the egg yolks and lemon juice on high for one minute with the garlic cloves. When the egg mixture is frothy, slowly add in the oils to start an emulsification. Continue to add the oil until it is all incorporated, thinning with the water as it gets to thick. When the mayonnaise has been made, fold in the chopped capers and Fines herbs. Season with kosher salt and fresh ground white pepper.

### **Onion Rings:**

1 gallon peanut oil	3/4 cup ice water
2 each large yellow onions	1 tsp yellow curry powder
3 cups whole milk	1 cup all purpose flour
1 cup dry tempura mix	3 – 4 cups Panko or white bread crumbs

### **Preparation:**

In a large heavy bottom saucepot, preheat the peanut oil to 350 degrees. Peel the onions and cut them into one inch coins. Using only the middle coins, discarding the ends, press out the small inside rings and save the large outside rings for this recipe. Four pieces each plate.

Soak the onion rings in the milk for one hour. In a mixing bowl add the tempura mix and curry powder. With a whisk, mix in the ice water until a smooth batter is developed. The tempura batter should be the consistency of thick pancake batter.

After soaking, drain the milk from the onions and toss the onions in the all purpose flour. Shake off excess flour and dip the onion rings into the prepared tempura batter, making sure to cover each ring completely with the batter. Drain off excess batter and toss the battered rings in the panko until completely and evenly coated. Hold finished onion rings in single layers. They will hold for several hours before frying.

Carefully place the finished onion rings in the hot peanut oil and deep fry until they are golden brown. Approximately two to three minutes. Remove when done and drain on paper towels. Season immediately with kosher salt so that it sticks to the onion rings.

### **To Assemble:**

Grill or toast the brioche until golden brown. Divide the aioli among the four pieces of brioche and spread evenly. Place the Steak Hache on top of the aioli and top with the mushrooms in the green peppercorns sauce, allowing the mushrooms and the sauce to spill onto the plate. Arrange the glazed carrots and pearl onions around the plate and garnish with fresh chervil plush's. Top each Steak Hache with four deep fried onion rings.

