

BEEF CARPACCIO

2 LBS OF GRASS-FED FILLET MIGNON
1 LEMON
HIGH-QUALITY, FRUITY OLIVE OIL
WILD ARUGULA
PARMESAN, REGGIANO OR RED COW
FRESH CHIVES, TARRAGON, CHERVIL, PARSLEY

CUT THE FILLET MIGNON ACROSS THE GRAIN INTO FOUR PIECES. SANDWICH EACH PIECE BETWEEN TWO SHEETS OF WAXED PAPER.

USING THE FLAT SIDE OF A CLEAVER, POUND THE STEAKS AS THIN AS POSSIBLE, BUT NOT SO THIN THAT THEY FALL APART.

PUT A HEALTHY PINCH OF SEA SALT AND SEVERAL GRINDINGS OF BLACK PEPPER IN THE BOTTOM OF A LARGE BOWL. SQUEEZE IN THE JUICE OF 1/2 LEMON. WHISK TO DISSOLVE SALT AND PEPPER.

SLOWLY BEAT IN ABOUT A 1/3 CUP OF OLIVE OIL, WHISKING VIGOROUSLY TO THICKEN THE DRESSING.

JUST BEFORE SERVING, TOSS THE ARUGULA WITH THE DRESSING AND DISTRIBUTE ON FOUR PLATES.

DRAPE THE CARPACCIO OVER THE ARUGULA. USING A VEGETABLE PEELER, PEEL SLICES OF PARMESAN OVER THE BEEF.

SCATTER WITH CHOPPED CHIVES, TARRAGON, CHERVIL AND PARSLEY.

SERVES 4

WINE PAIRING

WITH THE CARPACCIO, I Poured an Austrian Gruner Veltliner, the 2012 Fass 4 from Bernhard Ott. Lychee and sickle pear fruit is offset by a flinty minerality, which complements the mineral flavor of the raw beef. Around \$28 from Domaine L.A.