



## **Beef and Veal**

- **Entrecotes Bordelaise**- This classic French dish is made with tender sirloin seared over high heat to capture all of the flavor then finished with a red wine demi-glace
- **Tagine of Beef with Dried Plums**- Slow cooked beef with dried plums, aromatic vegetables and spices. Tender meat in a flavorful sauce is what makes this Moroccan dish a hit!
- **Beef Wellington**- Individual tenderloin of beef with a traditional duxelle topping wrapped in a puff pastry. Heaven on a plate!
- **Flank Steak with Chimichura**- Marinated and grilled flank steak served with a traditional Argentinean Chimichura sauce of fresh herbs, olive oil, garlic and lemon. Fresh and flavorful all in the same bite!
- **Braised Asian Short Ribs**- Fall off the bone tender with a sweet Asian glaze.
- **Italian Beef Braciolo**- This is a recipe passed on to me from Nanna DiSanto. Thin sliced beef stuffed, rolled and topped with homemade sauce then baked until the beef is fork tender. This is an unbelievable Italian treat.
- **Roast Beef with Pancetta Mushroom Sauce**- Beef that is seared then roasted to perfection accompanied by a pancetta (Italian style bacon), mushroom sauce
- **BBQ Beef Brisket**- Texan style only better! Slow cooking is the secret to this tender and delicious beef brisket.
- **Beef Bourguignon**- Tender cuts of beef are simmered with mushrooms and caramelized pearl onions in a red wine gravy.
- **Veal Scallopini**- Veal cutlets are pounded thin and sautéed in olive oil and then finished with either a delicate lemon caper sauce or a rich marsala wine sauce.