



FARM

Prime NY Strip Loin

“Everybody has seen steak and potatoes, so I wanted to play on the classic plate with a few small additions. Our garden at The Carneros Inn tends to inspire most of our menu items and this Prime NY Strip Loin is no exception. We had these perfect icicle radishes coming up and I loved the texture and the bright white color after being braised. I adore the simplicity of well-cooked potatoes, and this puree was cooked in cream to give it a smooth, rich texture. Seared King Trumpet mushrooms and bordelaise add a decadent, earthy layer, while fermented garlic puree brings a nice acidity to the plate. For garnish we pulled some bolting broccoli flowers and left them raw for an added crunch and slight spice.”

- Executive Chef Aaron Meneghelli