



RIBEYE TAGLIATA

Wine Pairing: Falesco "Montiano" Merlot IGP, 2009

Oenotri's food is often a study in simplicity and when it comes to cooking steak we celebrate the flavor of the beef by intervening as little as possible. Tagliata is a common way of presenting steak in Italy where it is simply seasoned and grilled to perfection before being sliced and served. We make it a meal by adding roasted potatoes and add dressed greens for balance, but like so much of our food this dish succeeds through the quality of the ingredients. The 2009 Falesco "Montiano" Merlot IGP we've selected to compliment the dish adds a wonderful layer of jam and sweet spice, providing another dimension to this wonderfully simple presentation.

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- 1/2 cup plus 2 tablespoons extra-virgin olive oil
 - 2 tablespoons fresh lemon juice
 - Salt and freshly ground pepper
 - 2 pounds fingerling potatoes
 - 1 large garlic clove, minced
 - 1 sprig fresh rosemary finely chopped
 - 5 pounds rib-eye steaks, cut 1/2 inch thick
 - 1/2 pound watercress or arugula, large stems removed
 - 5 ounces Parmesan cheese, shaved with a vegetable peeler
 - Lemon wedges, for serving

FOR THE DRESSING: In a small bowl, combine 2 tablespoons of the olive oil with the lemon juice and a generous pinch of salt and pepper. Set the dressing aside.

FOR THE POTATOES: Preheat an oven to 325° F. In a medium roasting pan, toss the potatoes with 2 tablespoons of the olive oil and season with salt. Roast until tender, about 30 minutes.

FOR THE STEAK: Remove the steaks from the refrigerator about 30 minutes before cooking. In a small bowl, combine the garlic and rosemary with the remaining 1/4 cup plus 2 tablespoons of olive oil and a generous pinch of salt and pepper. Rub the mixture all over the steaks. Heat a grill or grill pan to high heat and cook the steaks until nicely browned but still medium rare, approximately 2 minutes per side. Set aside to rest on a cutting board for at least 10 minutes.

TO FINISH: In a large bowl, toss the watercress with the dressing and Parmesan shavings and season with salt and pepper. Slice the steak against the grain into 1/4-inch thick pieces. Place slices of steak on each plate with the potatoes and pile the dressed greens on top. Offer lemon wedges at the table for a little extra brightness.