



2022 PETIT VERDOT

Grilled New York Strip

with Blueberry & Black Pepper Reduction

Seared beef balances Petit Verdot's structure; a tart blueberry reduction complements black plum and blueberry compote.

Serves 4 | Prep 15 min | Cook 25 min

INGREDIENTS

- 4 New York strip steaks, 8 oz each
- 1 tbsp olive oil; 1 1/2 tsp kosher salt
- 1 tsp coarsely ground pepper, divided
- 1 cup blueberries
- 1 small shallot, minced
- 1/2 cup dry red wine
- 1/2 cup beef stock
- 1 tbsp balsamic vinegar
- 1 tbsp cold unsalted butter

DIRECTIONS

1. Heat grill to medium-high. Coat steaks with oil, salt and half the pepper.
2. Simmer blueberries, shallot, wine, stock, balsamic and remaining pepper 15-20 min, until reduced by half.
3. Grill steaks 4-6 min per side, adjusting for thickness, to 145°F. Rest at least 3 min.
4. Remove sauce from heat and swirl in butter. Spoon over sliced steaks; serve with roasted potatoes.

POUR & SERVE

Taste first; allow a short decant if the wine feels firm.