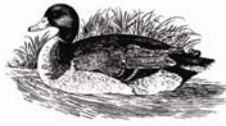


DUCKHORN VINEYARDS



NAPA VALLEY

Steak au Poivre Salad

This is a riff on two steak house classics: steak with black peppercorns and iceberg lettuce. Here they're combined into an easy-to-prepare salad that's perfect as a hearty lunch or a light spring supper.

Serves 4

For the salad:

- 2 Pounds Red Bliss potatoes (or other small, new potatoes)
- 1 Head iceberg lettuce
- 6 Ounces crumbly blue cheese
- $\frac{3}{4}$ cup buttermilk
- 1 cup canola or corn oil
- 2 Tablespoons sherry vinegar
- 1 Teaspoon kosher salt

For the steak:

- 1-1/2 Pounds flank steak
- 1 Tablespoon kosher salt
- 2- Tablespoons black pepper, coarsely ground
- 2 Tablespoons olive oil



Preheat oven to 200° F.

Steam or microwave the potatoes until just tender. Allow to cool to room temperature. Remove the core of the iceberg lettuce, cut into bite-sized pieces, and set aside.

In a blender, combine 4 ounces of the blue cheese (reserve the remaining 2 ounces for garnish), the buttermilk, oil, vinegar and salt. Blend until smooth. Set aside.

Heat a heavy sauté pan (preferably cast iron) over medium high heat. Pat the steak dry. Season with the salt, then evenly coat both sides with the black pepper. Add the oil to the pan, swirl to coat, then add the steak. For medium rare, cook 3 minutes, turn, cook an additional 3 minutes. Remove from pan, place on ovenproof plate and place in oven to keep warm. Meanwhile, slice the potatoes and add them to the lettuce. Toss with the dressing to coat (reserve any leftover dressing for another use).

To plate: Divide the salad on four large plates. Remove steak from oven and slice thinly against the grain. Fan the slices over the lettuce, and crumble remaining blue cheese over the top.

Wine complement: Duckhorn Vineyards Howell Mountain Merlot

Duckhorn Vineyards

1000 Lodi Lane, St. Helena, CA 94574

www.duckhorn.com

DUCKHORN WINE COMPANY