



At Napa Cellars, we're putting a modern spin on classic Napa wines, combining Napa's legendary terroir with contemporary sensibilities to create delicious wines that possess all of the character you've come to expect from Napa, but with an attitude and price that we think you'll find rather refreshing. In doing so, we're redefining what Napa wine can be. Cheers!

GRASS-FED SIRLOIN STEAK WITH MUSHROOMS AND TRUFFLE OIL

PAIR WITH THE 2008 NAPA CELLARS PINOT NOIR (SRP \$26)

Umami is king here! Serve with garlic-tinged mashed potatoes, and flash-fried spinach.

Serves 2-4

INGREDIENTS:

- 3 Tablespoons Worcestershire sauce
- 3 Tablespoons soy sauce
- 1 teaspoon minced garlic
- 2 Tablespoons olive oil
- 1/4 cup dry red wine
- 2 Tablespoons red wine vinegar
- 1-2 thick top sirloin steaks, about 1 3/4 - 2 pounds total
- 1/2 lb. very large fresh mushrooms (portobello or porcini)
- Olive oil for brushing mushrooms
- 1-2 teaspoons truffle oil
- 1 Tablespoon fresh tarragon leaves, chopped

INSTRUCTIONS:

Mix first 6 ingredients in a flat non-reactive dish. Add the steak and turn to cover both sides well. Cover and marinate in refrigerator for several hours, turning once.

Bring meat to room temperature while you prepare a medium-hot barbecue fire. Quickly rinse and dry the mushrooms. Drain off marinade from meat and bring it to a low boil for 1 minute in a small saucepan.

Brush mushrooms generously with marinade and cook them and steak on the hot grill, brushing mushrooms with marinade 2-3 times more and turning both as needed. Mushrooms need less heat and will be cooked first; remove them and continue cooking meat until it reaches desired doneness. Remove steak from heat and let it rest with mushrooms in a warm place for several minutes.

Cut the mushrooms in large pieces (quarters if possible) and pile them irregularly on individual warm plates. Slice meat about 3/8 inch thick and arrange beside the mushrooms. Drizzle all with accumulated cooking juices and truffle oil; sprinkle with chopped tarragon. Pass sauce separately.