

**Triple Seared Beef Ribeye**

**with Lettuce Marmalade, Black Quinoa & Nasturtium**

***Curtis Duffy, Grace***

Serves: four

**Ingredients**

**Quinoa**

½ c black quinoa, cooked

¼ c dried fruit (blueberries, cherries, cranberries – any)

¼ c Madeira

2T olive oil

1T fennel fronds, chopped

1/2T chives, chopped

salt TT

Mix together and reserve.

**Lettuce Marmalade**

300g romaine stems, sliced

100g fennel bulb, small diced

35g garlic, minced

200g vinegar

75g sugar

500g water

100g butter

Combine all ingredients and slowly simmer until marmalade consistency.

Adjust seasoning and chill. Reserve.

**Beef**

4 oz beef ribeye

2T olive oil

kaffir lime leaf

1T ginger, fresh

1 basil sprig

1 fennel stalk

grey sea salt

sake

Place first six ingredients in a bag, vacuum-seal and cook under sous vide at 132 degrees for 20 minutes. Reserve until use. Crust in sea salt, sear. Rinse in sake and sear again. Repeat sake rinse and sear a third time.

**Additional items**

Cherry puree

Basil puree

Fennel stalk, sliced very thin

Freeze-dried coconut powder

Nasturtium leaves and flowers

Cherries, pitted and halved

Chive blooms

**To serve**

Place beef on plate and top with romaine marmalade. Place quinoa alongside, and garnish with two cherry halves, chives, nasturtium leaves and flowers. Sprinkle some coconut powder and dot with basil and cherry purees.

