



Beef Tartare with Korean Barbecue Sauce

8 oz hanger steak,
raw and cut in small dices
2 tbsp olive oil
1 roasted red pepper, diced
1 tbsp green onions, chopped
½ tbsp cilantro
4 egg yolks
Salt and pepper to taste
Baguette bread
5 celery leaves
6-8 baby arugula leaves
2 tbsp fresh Parmesan cheese, grated

Mix together steak, olive oil, red pepper, green onions and cilantro, and separate the mixture onto four different plates. Make a hole in each portion of tartare for the egg yolk, and place yolk in the center. Salt and pepper the egg yolk to taste. Drizzle with Korean barbecue sauce, and garnish with arugula, celery leaves and Parmesan cheese. Serve with toasted baguette slices.

Korean Barbecue Sauce

¾ cup brown sugar
¾ cup low-sodium tamari
¼ cup water
1 tbsp rice wine vinegar
1½ tbsp chili paste
1 tbsp gochujang
1½ tbsp sesame oil
½ tsp black pepper, ground coarse
1 tsp fresh ginger, grated
5 cloves fresh garlic, chopped
1 tsp fish sauce
1 tbsp cornstarch
1 tbsp water

Mix cornstarch and cold water together and set aside. In a medium sauce pan, mix all the other ingredients together except sesame oil. Bring to a slow boil. Whisk in cornstarch mixture and simmer for five minutes and then cool. Whisk into sesame oil.

Chicken Wings with Sriracha Buffalo Sauce

Sriracha Buffalo Sauce

- 1 bottle of Sriracha
- ¼ pound of butter
- Juice of 4 limes, zest from 2
- 1½ tbsp cilantro, chopped
- 1½ tbsp Thai basil, chopped
- 2 tbsp honey
- 2 oz garlic aioli
- 1 tsp fish sauce (optional)
- 1 tbsp scallions, chopped

Cut butter into pieces. Warm Sriracha in a sauce pan over medium heat. Once warm, stir in butter one piece at a time to melt. Set aside scallions, one teaspoon of cilantro and one teaspoon of Thai basil. Take mixture off heat. Stir in all other ingredients except garlic aioli and herbs that have been set aside.

Fry 12 chicken wings in 350-degree oil for 10-15 minutes. Toss wings with sauce. Arrange wings in a bowl, and top with garlic aioli, Thai basil, cilantro and scallions.



Basil Expedition

- 1.5 oz Plymouth Gin
- 2 lime wedges
- 3 fresh basil leaves
- 0.5 oz simple syrup
- Soda water

Place lime wedges in a glass with simple syrup—amount can vary based on desired sweetness. Tear two basil leaves and add to the glass. Muddle all ingredients together. Add gin and ice. Shake vigorously and strain into a rocks glass with fresh ice. Top with soda water, and garnish with a basil leaf.

Simple Syrup

- 1 cup sugar
- 1 cup water

In a medium saucepan, combine sugar and water. Bring to a boil, stirring until sugar has dissolved, and allow to cool. Store in the refrigerator for up to a month. ■



Kate Lewis, bar manager and certified mixologist.

