

Far Niente

FAMILY OF WINERIES
AND VINEYARDS

PAN-SEARED RIB EYE
with WILTED RAINBOW
CHARD



PAN-SEARED RIB EYE WITH WILTED RAINBOW CHARD

INGREDIENTS

Serves 4

FOR THE RIB EYE

2 tablespoons olive oil
2 tablespoons kosher salt
Freshly cracked pepper
4 10-oz. dry aged rib eye steaks, about 1 1/2-inches thick
8 tablespoons butter

FOR THE WILTED CHARD

2 Tablespoons Olive oil
2 large shallots, thinly sliced
2 Bunches rainbow chard
Salt and pepper
Optional Red wine vinegar

Pair with

Far Niente
Cabernet Sauvignon
Napa Valley

METHOD

PREPARE THE RIB EYE.

Place a large cast iron or stainless-steel pan on medium-high heat, then add the olive oil. Generously season the rib eye with kosher salt and fresh cracked pepper. Sear individually for four to six minutes on each side, then let rest for 10 minutes.

While the rib eye rests, remove rainbow chard leaves from the stem and slice into large pieces. Slice stems thinly on the bias. In a large sauté pan, heat olive oil, then add your stems and shallots. Allow to sweat for one to two minutes, then add your chard leaves, season with salt and pepper and stir all the ingredients as they wilt down and release their water, about three to five minutes. For a bit of vibrance and acidity, mix in a splash of red wine vinegar and add any additional salt and pepper, to taste.

On four warmed plates, add a generous scoop of wilted chard and top with seared rib eye. Pair with the juicy berry fruit flavors and polished tannins of Far Niente Cabernet Sauvignon.