



*Grilled Sirloin Steak,  
King Trumpet Mushrooms,  
Brussels Sprouts and Parsley-Caper Sauce*

Far Niente Estate Bottled Cabernet Sauvignon Oakville, Napa Valley

*by Executive Chef Trevor Eliason*

*Ingredients*

**Sirloin Steaks:**

4 8-ounce Sirloin Steaks  
Salt and pepper, to taste  
Steak rub, optional

**King Trumpet Mushrooms:**

1/2 pound  
king trumpet mushrooms  
2 tablespoons olive oil  
Salt and pepper, to taste

**Brussels Sprouts:**

1/4 pound Brussels Sprouts leaves  
1 teaspoon olive oil  
Salt, to taste

**Parsley-Caper Sauce:**

2 tablespoons parsley,  
freshly chopped  
1 teaspoon capers  
1/4 teaspoon garlic  
Pinch of salt  
1 tablespoon lemon juice  
2 tablespoons olive oil

**METHOD**

**Sirloin Steaks:**

Preheat the grill for high heat. Bring out steaks 20 minutes before you plan to cook. Season well with salt and pepper, or use your favorite steak rub. Place steaks on grill and cook for five minutes on first side. Then flip and grill until medium or internal temperature is 145°F, about another five minutes. Let rest but keep warm.

**King Trumpet Mushrooms:**

Trim the stems and cut in quarters lengthwise, or in half, if they are on the smaller side. Place a large sauté pan on high heat, then add olive oil and mushrooms. Adjust the temperature to medium and cook for five minutes, or until golden brown. Season with salt and freshly ground pepper.

**Brussels Sprouts:**

Cut the ends of the Brussels sprouts and remove and discard the tough, outer leaves. Remove the tender leaves and reserve in a bowl, until you have about four cups. In a large sauté pan on high heat, add olive oil, then half the Brussels sprouts leaves. Sauté for two to three minutes, season with salt and place on a resting plate. Finish cooking the remaining portion, adding them to your resting plate when done.

**Parsley-Caper Sauce:**

Add chopped parsley to a small mixing bowl and set aside. Place capers and fresh garlic on a cutting board. Add one pinch of kosher salt to the capers and garlic, then smash the capers, garlic and salt together with the flat side of your knife. Chop the mixture well, until almost a paste. Add the paste to the chopped parsley and mix with fresh lemon juice and olive oil.

**Presentation:**

Place one beautifully grilled sirloin steak down on each plate. To the right side of the steak, spoon some of the king trumpet mushrooms, followed by a spoonful of Brussels sprouts leaves. Top the steak with the parsley-caper sauce. Serve with a glass of Far Niente Cabernet Sauvignon.

Serves 4