



Featured Recipe

From: Feature Story
Olympic Restaurant

Steak Diane

New York steak cooked to your liking and served with garlic, parsley, Cognac and Worcestershire sauce

Category: Entree

Ingredients:

New York Strip Fillet	10 ounces
Mignette Pepper	.3 ounce
Good Quality Veal Stock	4 ounces
Double Cream (whipped)	4 fluid ounces
Brandy (en place in the dining room)	2 ounces
Salt	as needed
Sherry (en place in the dining room)	2 ounces
Worcestershire Sauce (en place in the dining room)	as needed
Side Vegetables and Potatoes	
Mushrooms, sliced	2 ounces



Preparation:

Season the steak with the salt and mignonette pepper, seal in a suitable pan with clarified butter, cook to bleu, take out drain.

Place the steak on a silver tray, garnish with watercress and vegetable rose with a saucier of hot veal stock and a saucier of whipped cream apart.

The sauce is made and the dish finished by the waiter in the dining room cooking the steak how the customer prefers.