

Terra Restaurant, St. Helena, Napa Valley
presents
Grilled Miso-Marinated Beef Salad w/Ginger-Mustard
Vinaigrette
paired with
Napa Wine Company 2002 Cabernet Sauvignon

Miso Marinade:

1 tbsp. red miso
2 tbsp + 1-1/2 tsp. sugar
¼ tsp. grated peeled fresh ginger
¼ tsp. grated garlic
1 tbsp. Asian sesame oil
½ tsp. soy sauce
1 tbsp mirin
1 (12 oz.) New York Steak,
cut into 4 thin steaks

Ginger-Mustard Vinaigrette:

1-1/2 tsp. peeled & chopped ginger
¼ tsp. chopped garlic
¼ cup rice vinegar
1 tbsp soy sauce
1tbsp packed brown sugar
1-1/2 tsp Asian sesame oil
pinch crushed red pepper flakes
1 tbsp corn oil
2-1/4 tsp. Dijon mustard

Vegetable Salad:

1 Japanese cucumber or ½ hothouse cucumber, halved lengthwise & cut diagonally into 1/8” thick slices about 2” long
¼ carrot, peeled, halved lengthwise and cut as above
2 tbsp. thinly sliced red onion
1-1/2 oz. haricots verts, stemmed and blanched
2 Roma tomatoes, each cut into 6 wedges
1 tbsp crushed roasted peanuts
8 large radicchio leaves
2 cups mesclun or your favorite small leaf lettuce mix.

To make the marinade, whisk together all the ingredients, add steak and marinate for 1 hr.

To make the vinaigrette, puree all ingredients in a blender for 1 minute. Strain & set aside.

To make the salad, combine the cucumber, carrot, red onion, haricots verts, tomatoes and peanuts in a large bowl. Set aside.

Grill steak for about 1 minute per side for medium rare. Cut into strips. Add to salad and toss.

To serve, take 2 radicchio leaves and fit together to make a bowl. Repeat for 4 bowls. Divide the mesclun (or small leaf lettuce) among the bowls and top with tossed salad. Sprinkle with chives, 2 fried rice noodles and cilantro sprigs.