



minique's
MAGAZINE

dominique's



CORPORATE REALTY

Featured from top to bottom:
Casey Burka, Sales and Leasing Associate.
Ben Jacobson, Sales and Leasing Associate.



dominique's

Prepared by Dominique Macquet, one of America's

most-awarded chefs, exquisite dish follows exquisite dish in a stylishly casual setting, paired with well-chosen wines, innovative cocktails and extraordinary service. Embrace Dominique's on Magazine. In the spirit of true New Orleans hospitality, it is waiting to embrace you!

Wagyu Beef Tartar with Avocado Crème Fraîche

Ingredients/Method

Wagyu Beef Tartar

- 1 pound Wagyu beef flank steak
- 1 tablespoon ground black pepper
- 1 tablespoon kosher salt

Preheat a grill or a scorching hot pan. Season the flank steak with salt and pepper. Char the beef on both for 2 minutes on each side. Remove from heat and let cool. When cool, dice the beef into 1/4 inch cubes.

Vinaigrette

- 1 cup soy sauce
- 1 cup grapeseed oil
- 2 tablespoon diced shallots
- 2 tablespoon diced garlic

Emulsify all ingredients to make a vinaigrette. Then fold into the cooled beef that has been cut into cubes.

Avocado Crème Fraîche

- 1 cup crème fraîche
- 1 whole avocado
- 1 tablespoon fresh lime juice
- 1 pinch of salt and pepper

Puree in blender until smooth.

To serve, mold the tartar into 2 inch diameter molds and top with the avocado crème fraîche. Serve with baguette croutons.



Please enjoy this recipe from Dominiques,
compliments of **CORPORATE REALTY**



CORPORATE REALTY



www.corp-realty.com - Follow Corporate Realty