



"Our culture – it's what sets us apart from the rest of the country – and we love to consider ourselves different."

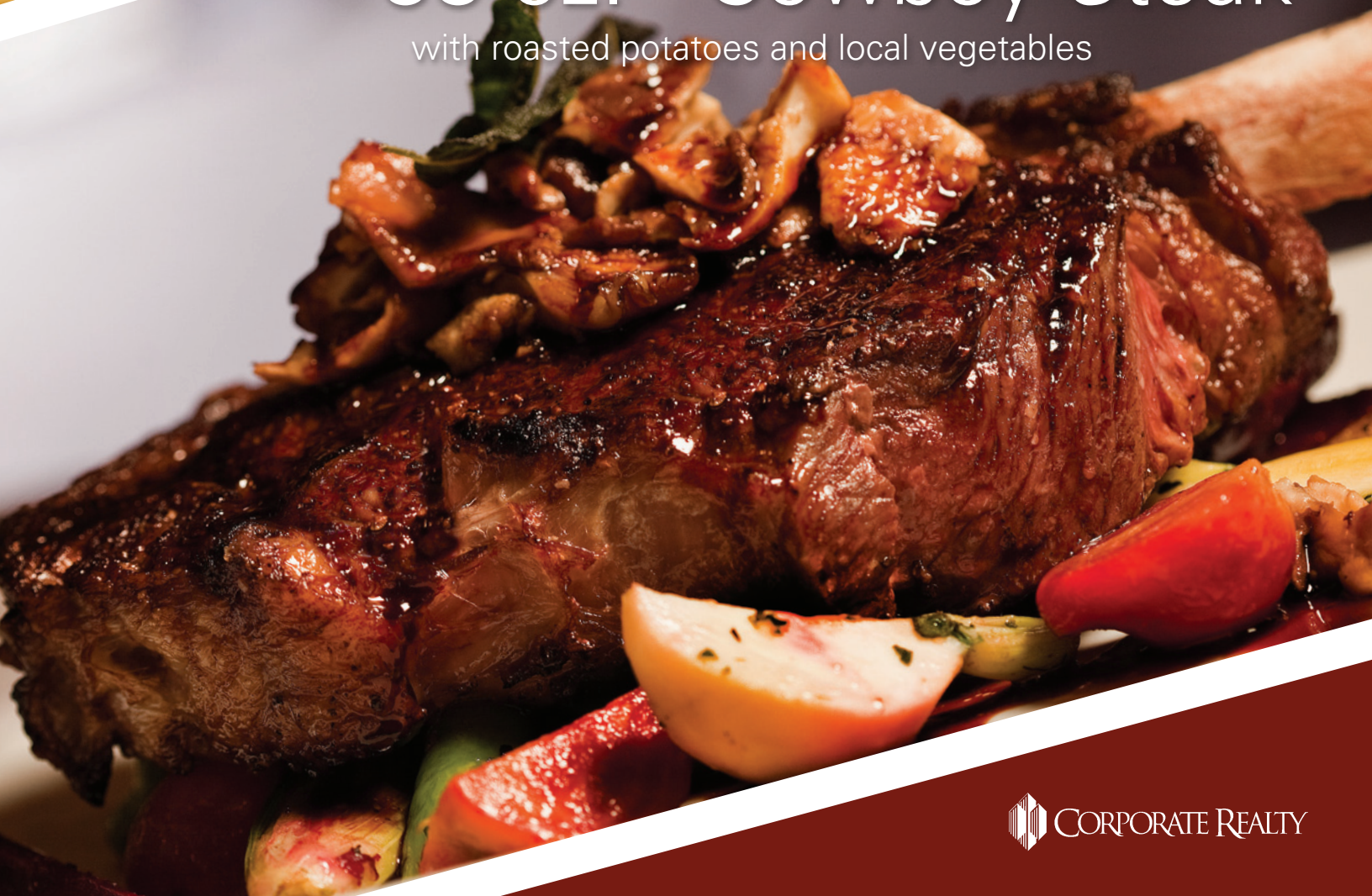
J.B.



BESH | STEAK

38 oz. "Cowboy Steak"

with roasted potatoes and local vegetables



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with roasted potatoes and local vegetables – serves 1

Ingredients

2 cups wild mushrooms

1 tablespoon butter

1 each brunoise shallot

38 ounce cowboy steak, bone in ribeye

1 tablespoon chopped garlic

Salt & pepper to taste

Method

Season and broil cowboy steak, and place in oven to finish cooking.

While the cowboy steak is cooking, sauté mushrooms in large pan (do not crowd in pan) with butter, shallot, and chopped garlic.

Do not let the pan flame up. This will add a carbon flavor to the mushroom mixture. Cook mushrooms until they are browned and moisture is cooked off.

The steak is served over local farm fresh zucchini, beets, beans and turnips.

Sauce the steak and mushrooms with 1 ounce of veal bordelaise.

Besh Steak

Chef Jared Tees

8 Canal Street, New Orleans, Louisiana 70130

(Located inside Harrah's Casino)

With the striking décor and the bold, modern lighting, Besh Steak is not your average steakhouse. Located in Harrah's Casino in downtown New Orleans, this restaurant welcomes mostly casino visitors and tourists looking for a high-class – and high-rolling – experience. Besh's famous culinary techniques and flavors enhance traditional steak dishes and bring the excitement back into beef.

