GRILLED RIBEYE

ROASTED POTATOES
- Place oven rack in the center of the oven.
- Pre-heat oven to 500°F.
- Slice the potatoes in half lengthwise.
- Add potatoes to a sheet pan and toss with the Mediterranean Olive Oil.
- Roast in the oven for 18-20 minutes or until golden brown.

GRILLED STEAK
- Pre-heat the grill on high.
- Make sure your grill is clean and oiled before grilling.
- Season steaks on both sides with the Pinot Noir Sea Salt and black pepper.
- Carefully add the steaks to the hot grill and cook the first side for 3 ½ minutes.
- Flip the steak over and cook for an additional 3 ½ to 4 minutes or until desired doneness.
- During the last minute of cooking, add 1 tablespoon Blue Cheese Compound Butter on top of each steak.
- Transfer the steak to a side plate to rest.

SPINACH & ARTICHOKE DIP
- In the 500°F pre-heated oven, toast the baguette for approximately 4-5 minutes or until crispy and golden brown.
- Add the spinach dip to a microwave safe bowl and cover with plastic wrap.
- Microwave on high for 2 minutes.
- Stir and microwave for 1 additional minute. Carefully remove from microwave, dip will be hot!
- Remove baguette from the oven and slice.
- Serve the sliced baguette on the side of the warmed Spinach and Artichoke Dip.

CAESAR SALAD
- Toss the Romaine, Caesar dressing and croutons in a large serving bowl.
- Garnish the top of the Caesar salad with the shaved Parmesan.

TO SERVE
- Add the steak to the center of a platter.
- Add the roasted potatoes around the steak.
- Serve the grilled steak with Spinach and Artichoke Dip and Caesar Salad.

CELEBRATION BUTTER CAKE
- Microwave the individual Butter Cakes on high for 1 minute.
- Top the Butter Cakes with ice cream and serve. Enjoy!

DATE PURCHASED
Use within 48 hrs of above date

ALLERGENS: Dairy, Wheat, Soy, and Egg