

## FRIDAY MORNING FARMER'S MARKET DINNER

### 10 oz Prime New York Steak

For different meat temperatures, review the chart for approximate cooking times. Remember, due to the process of carry-over cooking, meat will continue to go up in temperature as it rests. Please keep that in mind while preparing your steaks.

<b>Rare</b>	Cool red center. 125° F / 2.5 minutes per side
<b>Medium Rare</b>	Warm red center. 135° / 3-4 minutes per side
<b>Medium</b>	Warm pink center. 145° F / 4.5 minutes per side
<b>Medium Well</b>	Slightly pink center. 150° F / 5 minutes per side
<b>Well Done</b>	Little or no pink / 6 minutes per side

1. Season your steak evenly on both sides with Kosher Salt and Black Pepper (included).
2. Split the per side grilling times by turning your steak 45 degrees halfway through the cooking time to get those professional-looking grill marks.
3. Allow steak to rest for 3-5 minutes after removing it from the heat.

### Duck Fat Fingerling Potato Salad

**Ingredients**  
Fingerling Potatoes / Duck Fat / Mayonnaise /  
Thyme / Oregano / Kosher Salt / Black Pepper /  
Shallots / Garlic / Spanish Onions / Celery



Ready to eat  
upon pickup

### Fresh Stone Fruit and House-Made Ricotta Salad



**Ingredients**  
Local Monterey County Stone Fruit / Whole Milk  
House-Made Ricotta Cheese / Wild Baby Arugula /  
Saba Vinaigrette / Toasted Pine Nuts

1. Place approximately 1/4 cup ricotta on plate and top with the stone fruit medley
2. Toss arugula with vinaigrette and place on top
3. Garnish with toasted pine nuts

### Fresh Farmer's Market Veggies

Chef Justin will travel to the local Farmer's Market Friday morning and pick out the freshest selection of veggies that Monterey County has to offer. He will season and prepare them for you so that all you need to do is warm them up.

### Watsonville Strawberry Shortcake

**Ingredients**  
Let our Pastry Chef Omar create a wonderful dessert to cap off your 4th of July meal. Macerated Local Strawberries / Freshly Baked Shortcake / Vanilla Bean Whipped Cream