

VIRTUAL
FRIENDS OF COOPER'S HAWK EVENT

FEATURING

Richard Blais

THURSDAY, SEPTEMBER 10

6:30 PM CST

VISIT
[CHWINERY.COM/BLAIS](https://chwinery.com/blais)
TO JOIN

VIRTUAL FRIENDS OF COOPER'S HAWK EVENT FEATURING

Richard Blais

Tonight's Menu



MAIN COURSE

Charred Prime Skirt Steak

Fingerling Potatoes, Roasted Broccolini, Salsa Verde

DESSERT

Wild Blueberry Limoncello Butter Cake

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Virtual Event Timeline

5:30 PM

*Celebrate the end
of the work day!*

Pour yourself a nice glass of wine
and preheat your oven to 375°.



5:45 PM

Warm your pretzel bread
in the oven.



5:50 PM

Remove pretzel bread and
increase oven heat to 475°.



6:00 PM

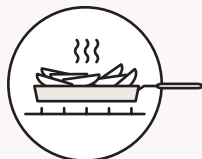
Start your main dish –
*Charred Prime
Skirt Steak & Broccolini!*



Richard Blais

6:10 PM

Remove main dish from oven & start your potatoes while steak is resting.



6:15 PM

Assemble your final dish.



6:20 PM

Pour yourself another glass of wine.



6:30 PM

Sit back, relax, and enjoy a fun-filled virtual event with *Cooper's Hawk* & *Chef Richard Blais*.



7:00 PM

Don't forget to eat your dessert!



Richard Blais

Reheating Instructions

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Please Note: *Reheating times are dependent on food quantities and food temperature (how chilled the food items are) as well as different appliance manufacturing. Note that all these times have been determined without the use of convection, no fan. Adjust accordingly.*

Charred Prime Skirt Steak & Broccolini

Best in the Oven: Spread the skirt steaks & broccolini evenly on a rack-lined sheet pan with sides.

Let come to room temperature for 20-30 minutes prior to putting in the oven.

Place in a preheated 475° oven, uncovered, for approximately 8-10 minutes until heated through.

Allow to rest while moving on to heat the potatoes.

Fingerling Potatoes

Best on the Stove: Bring a nonstick pan to medium-high heat.

Add a few Tbsp of the clarified butter and place the flat side of the potatoes down, season with salt and pepper mix and let brown nicely, approximately 3-4 minutes.

Using tongs, turn the potatoes over, season again with salt and pepper mix, and begin heating the other side for another few minutes to brown and heat through.

Richard Blais

Reheating Instructions *(continued)*

Final Dish Assembly

Place rested skirt steaks on a cutting board and slice against the grain on a bias.

Place the broccolini on a plate, the potatoes to the right, and the sliced steak over the top. Stir the salsa verde sauce well and spoon over and around the meat.

Pretzel Bread

Place the bread on a sheet pan for approximately 5 minutes in a 375° oven until heated through.

Butter is best when left at room temperature for a minimum of one hour.

Wild Blueberry Limoncello Butter Cake Assembly

Mix a small spoonful of the wild blueberry jam into the whipped cream to just barely mix in, allowing some swirls of blueberry in the whipped cream.

Spoon some of the citrus cream toward the front of the plate and place the slice of butter cake with the point on top of the citrus cream.

Spoon a dollop of blueberry limoncello whipped cream on top of the back of the butter cake, and spoon the wild blueberry limoncello jam over the whipped cream and around the plate.



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Uncaged Spirit

A COLLABORATION WITH
Z. ALEXANDER BROWN

Nose

Cherry, blackberry, raspberry, cranberry, anise, vanilla, and chocolate aromas lead to an equally impressive palate

Taste

Loads of dark fruit on the palate carry through to the long, viscous finish

Pairing

This wine pairs well with our Cooper's Hawk Bourbon Lacquered BBQ Pork Chop, and most beef dishes

FEATURED WITH

Charred Prime Skirt Steak

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Cooper's Hawk Rosé

Nose

Aromas of cherry, strawberry, rhubarb, and raspberry, with a hint of tropical fruit

Taste

Flavors of cherry, green apple, and lemon are followed by an exceptionally long and refreshing citrus finish

Pairing

Cooper's Hawk Asian Pork Belly Tostadas, Over the Border Egg Rolls, or Jambalaya

FEATURED WITH

**Wild Blueberry Limoncello
Butter Cake**





VIRTUAL FRIENDS OF COOPER'S HAWK EVENT FEATURING

Richard Blais



Richard Blais

About Richard

Perhaps most recognizable as the winner of Bravo's *Top Chef All-Stars*, Richard Blais is a successful chef, restaurateur, cookbook author, and television personality.

After graduating from the Culinary Institute of America, he went on to train at The French Laundry, Daniel, Chez Panisse, and el Bulli.

Blais has appeared on *Top Chef*, *Top Chef All-Stars*, *Iron Chef America*, and *Chopped All-Stars* as a competitor. He is a recurring judge on *Top Chef* and *Master Chef* and has also judged episodes of *Guy's Grocery Games*, *Cutthroat Kitchen*, and *Cooks vs. Cons*.

Blais has particularly enjoyed his hosting duties for the shows *Burger Lab*, *Cook Your A\$\$ Off*, and Food Network's *Halloween Baking Championship*.

He currently serves as the host for PodcastOne's *Starving for Attention*, an entertaining, behind-the-scenes look at what it takes to make it in different parts of the food business, global trends, and where the industry overlaps with entertainment.

He currently owns and operates Trail Blais, a forward-thinking culinary company that has consulted on, designed, and operated popular eateries including multiple outposts of FLIP burger boutique located in the Southeast and most recently, Crack Shack and Juniper & Ivy in Southern California.

He resides with his wife, Jazmin, and their two daughters, Riley and Embry. When not behind the stove, Blais may be found training for his next marathon, working on his next cookbook, or cheering on his favorite English Premiere League football team, Arsenal.
