

# BEEF PLATTER - DINNER

3/31/2025 Plate: New Beef Plate w/ Sauce Pot or S.S. Ramekin To Go: 3 Compartment

## STEP #1: INGREDIENTS

6.5-7 wz. Rotisserie Beef

## SETUP / GARNISH

2 vz. Portobello Cabernet Sauce

2 each Choice of Side

## STEP 1: TO COOK

1. Remove beef roast from the carver station sous vide machine, and place it on the cutting board.  
**NOTE: The roast MUST be used in a "first in first out" rotation.**
2. **Slice the meat AGAINST THE GRAIN into 1/4" thick slices.**  
**NOTE: The ends of the roast must be cut into 1/2" thick slices because of the greater amount of seasoning on the end pieces.**
3. Place a deli sheet on the digital scale, and measure out 6 1/2 - 7 wz of beef.
4. Immediately return the rest of the roast back into the sous vide machine, ensuring that all of the air is removed from the bag.  
**NOTE: The roast must be fully submerged when placing it back into the sous vide machine.**
5. Wrap up the weighted beef in the deli sheet, and place it in a warming drawer until the order is ready to be plated.

## SET UP / GARNISH

**Reference the attached pictures for plating setup & garnishing.**

**NOTE: The Cabernet Sauce in the sauce pot or S.S. ramekin (if sauce is on side) must be placed centered to the right side of the plate.**

**NOTE: Shingle the beef slices lengthwise on the left side of the plate. Avoid the sloped perimeter. The beef must be shingled in the center of the plate starting at the left side of the plate. Place any small, misshapened pieces, and/or ends under the middle part to build height. The final slice must be the best looking slice - the "Hero Slice". The bottom end of the "Hero Slice" needs to stop almost touching the sauce pot or S.S. ramekin.**

**NOTE: Both side items are served off the plate.**

