

BEEF PLATTER - LUNCH

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

STEP #1: INGREDIENTS

5.5-6 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 5 1/2 - 6 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.

STEP 2: TO COOK

Reference the attached pictures for plating setup & garnishing.

NOTE: Shingle the beef slices lengthwise on the right half of the plate. Avoid the sloped perimeter. The beef must begin at the top right corner and be shingled on an angle. Place any small, misshapened pieces, and/or ends under the middle part to build height. The "Hero Slice" needs to end at the bottom center of the plate.

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

NOTE: The first side item is placed centered on top of a half folded napkin on the left of half of the plate.

NOTE: The second side item is served off the plate.

NOTE: If no sides goes on the plate, see picture for plating.

