

**Trostel's Two Generations Ribeye**  
Char Grilled Gunpowder Ribeye Filet  
with Horseradish Parsnip Potato Puree  
and Pinwheel Ribeye Cap Steak  
on Roasted Sweet Corn Pepper Croutons  
and Sliced Tofu Stuffed Beets  
Finished with a Wild Horse Merlot Reduction  
and Poblano Cream

**Ribeye Filet**

4 4 oz Braveheart Black Angus Ribeye Filets  
4 oz Trostel's Gunpowder Seasoning

**Method:** Roll steaks in seasoning; grill to temperature

**Horseradish Parsnip Potato Puree**

1 lb Idaho Potato Puree  
¼ lb Parsnip Puree  
¼ C Tofu  
2T Horseradish  
¼ C Soy Milk  
Salt & Pepper to taste

**Method:** Mix all ingredients; heat and keep warm

**Pinwheel Ribeye Cap Steak**

1 14 oz Cap Steak; cleaned and pounded  
¼ oz Roasted Garlic  
1T Basil  
1 lb Silken Tofu Puree  
Salt & Pepper to taste

**Method:** Season pounded Cap Steak with salt and pepper. Spread on the tofu puree and roasted garlic; add basil leaves. Roll with caul fat in plastic wrap; chill 1 hour. Sear in cast iron pan until desired temperature; rest 5 minutes and slice. Serve with the sweet corn tofu croutons; add the sliced beets. Finish with the wine reduction and poblano cream sauce.