

clean slate eatery

Jason Montigel: Sous Vide Hanger Steak with seasonal vegetables

Wine: Bertani Valpolicella Ripasso

Ingredients:

Hanger Steak

Season with Salt & Pepper

Process:

Vacuum seal in a sous vide safe bag

Cook at 56.5 Celsius for 24 hours

Finish by searing on grill or in a pan

Chef Jason Montigel of Clean Slate Eatery

At Clean Slate Eatery food is about experiencing tastes and textures and creating community connections. Using only the best available ingredients Clean Slate emphasizes local sourcing when possible. Guest can choose from a six-course traditional tasting menu or an all vegetarian tasting menu that changes weekly with the seasons.

