

Amangani: Snake River Farms Wagyu Tartare

Guests arriving at this Ed Tuttle-designed sandstone building, which blends into its surroundings, are greeted with a thirty-foot-long wall of windows providing stunning vistas overlooking the valley. This is also the view from every suite. You come to realize that everything has been streamlined to emphasize comfort, casualness and calm, in accord with the resort's name: Aman is Sanskrit for "peace," and gani is "home" in Shoshone.

INGREDIENTS:

1. Beef Tartare

- 90g American Wagyu Strip Loin, hand cut
- 12g Toasted Hazelnuts, chopped
- 7g Parsley Stems, finely sliced
- 2t Black Garlic Vinaigrette
- AN Fleur de Sel

2. Black Garlic Vinaigrette

- 10ea Black Garlic Cloves
- 0.5c Rice Vinegar
- 2t Dijon Mustard
- 1t Kosher Salt

- 1t Granulated Sugar
- 1.5c Grapeseed Oil

3. Lemon Aioli

- 1ea Garlic Clove, grated
- 4ea Egg Yolk
- 0.5ea Lemon, juiced and zested
- 1t Kosher Salt
- 1T Agrumato Tangerine Extra Virgin Olive Oil
- 0.75c Grapeseed Oil



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METHOD:

- In a blender, combine black garlic, vinegar, mustard, salt, and sugar, and blitz until thoroughly combined and homogeneous.
 - While the blender is still running, slowly drizzle in oil to emulsify. Taste and adjust seasoning if necessary.
- Lemon Aioli - In a bowl of a food processor, combine grated garlic, egg yolks, lemon juice, lemon zest, and salt. Blitz to combine, then slowly drizzle in oils to emulsify. ----- Taste and adjust seasoning if necessary.
- To Plate - After dressing tartare, press into 4" ring mold, gently compressing to form an even circle.
 - Dress with small amount of lemon aioli, evenly distributed.
 - Using a microplane, grate Noord Hollander Double-Aged Gouda evenly over the top.
 - Dress with fried garlic roots, and sprinkle with a touch more of the parsley stems.
 - Garnish with garlic blossoms, nasturtium blossoms, white bachelor button petals, and nasturtium leaves. Remove ring mold.
 - Slice baguette on an extreme bias, dress with lemon aioli and chopped parsley, and grill or toast briefly. Serve bread on the side.