

Presented by:

**DOWN
TOWN
ALLIANCE**

DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A New Series Hosted by **Rocco DiSpirito**

Delmonico's

Thursday, June 11, 4:00pm

We are excited for you to join Rocco DiSpirito for this premiere event as he chats with Executive Chef Billy Oliva from one of America's most historic restaurants in Lower Manhattan, **Delmonico's Restaurant**. Chef Billy will show participants how to make a delicious Pan-Roasted Dry-Aged Cowgirl Ribeye and Cowboy Butter, with a Roasted Corn + Shrimp Salad.

PLEASE DONATE

This event is FREE and we encourage attendees to support Delmonico's staff directly by making a donation to their team through the **Delmonico's Restaurant Employee Relief Fund** on GoFundMe.



ABOUT DELMONICO'S

Located at 56 Beaver Street in Lower Manhattan, Delmonico's originally opened in 1837 as the first fine dining restaurant in the country and began to develop its culinary identity with the house special, Delmonico Steak. Since then, this iconic establishment became the home of many other firsts such as inventing classic dishes like Eggs Benedict, Baked Alaska, and Lobster Newburg, as well as being the first restaurant to use printed menus and to serve women independent of men. Today, the historic location has been renovated to assume the opulence of its early years, where they continue to serve a prime cut of beef, prepared to the original specifications, along with some of the finest cuisine the city has to offer. To learn more about Delmonico's, visit delmonicos.com.

ABOUT CHEF BILLY

For nearly a decade, Executive Chef Billy Oliva has helmed the iconic kitchens of Delmonico's and continues to advance its rich culinary legacy with his modern, seasonally-driven approach. Among many other accolades, Chef Billy earned his first Michelin Bib Gourmand distinction in 2006 and was named one of the country's top chefs by Best Chefs America. His talents have also been highlighted by leading media outlets including CNN, CBS News, The New York Times, The Wall Street Journal, Forbes, Fortune, Bloomberg, BBC, NPR, Cooking Channel, Food Network, Hallmark Channel, The View and Business Insider.

ENTER TO WIN

POST YOUR PLATE! Participants are encouraged to make the dishes themselves and then post photos of their plates on **Instagram**, tagging **#DineAroundAtHome** and **@downtownnyc** for a chance to win a personal 30-minute cooking class with Chef Billy Oliva. Be sure to tag **@delmonicosnyc** and **@ChefBillyOliva** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm. For more details, visit downtownny.com/dinearound.

[Terms & Conditions may apply]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information visit downtownny.com or follow us on Facebook, Instagram and Twitter **@downtownnyc**.

Pan-Roasted Dry-Aged Cowgirl Ribeye and Cowboy Butter, with a Roasted Corn, and Shrimp Salad



Pan Roasted Dry-Aged Cowgirl Ribeye

SERVES: 2

INGREDIENTS:

- 20-24 oz / 1.5-2" thick bone-in Ribeye steak
(chef is using Cowgirl cut - loin only - cap removed)
- 2-3 Tbsp neutral vegetable oil
- 2-3 Tbsp Cowboy Butter
(see recipe below)
- 3-4 rosemary twigs
- sea or Kosher salt to taste
- fresh cracked black pepper to taste

METHOD:

Take the steak out of the refrigerator 30 minutes before cooking and bring to room temperature. Keep on tray (or rack if you have) Pre-heat large cast iron pan or flat stovetop griddle for 5 -7 minutes on medium-high flame. Season steak liberally with salt and black pepper. Lightly coat the pan with oil, then place steak in pan. Cook approximately 8 minutes. Turn once, add 2 Tbsp Cowboy Butter and rosemary. Cook approximately 8 minutes for rare. Cook 3 minutes longer for medium. Remove from pan and let rest for 5-10 minutes - slice and enjoy!

Cowboy Butter

INGREDIENTS:

- 1 lb unsalted butter, softened
- 1 lemon, zested and juiced
- 1/4 cup Dijon mustard
- 2 Tbsp prepared horseradish
- 4 garlic cloves, minced
- 1/4 cup Italian parsley, finely chopped
- 2 Tbsp chives, finely chopped
- 2 shallots, minced
- 1 Tbsp fresh thyme, chopped
- 1 tsp cayenne pepper
- 1 tsp paprika
- 1 tsp red pepper flakes
- sea or Kosher salt to taste
- fresh cracked black pepper to taste

METHOD:

In a medium bowl mix together the softened butter, lemon zest and juice, mustard, and horseradish, making sure it is fully combined. Add in all remaining ingredients, check the seasoning, adding more salt if needed. Can be stored in parchment paper rolls for the freezer or a container in the fridge until needed. Set aside 2-3 Tbsp for steak recipe listed above. This recipe makes extra!!

Roasted Corn and Shrimp Salad

SERVES: 4-6

INGREDIENTS:

- 12 Jumbo Shrimp - cut lengthwise and again in half (poached, grilled, or cooked your favorite way)
- 4 large fresh ears of corn, still in husks
- 1/2 cup red onion, diced small
- 1/2 cup red pepper, diced
- 2 garlic cloves, minced
- 1/2 cup sliced scallions
- 2 Tbsp vegetable oil
(to saute vegetables)
- 1 avocado, diced
- 2 jalapeño peppers, seeded and diced small
- 1/2 cup cilantro, chopped
- 2 limes, zested & juiced
- 2 tsp chili powder
- 2 Tbsp extra virgin olive oil
- 1/4 cup mayonnaise
- 1/4 cup cotija cheese crumbled (optional)
- sea or Kosher salt to taste
- fresh cracked black pepper to taste

METHOD:

Preheat oven to 400° F. Place corn still in husks directly on oven rack and cook until tender, approximately 30 minutes. Remove from oven and set aside. When cool, remove husk and with a sharp knife cut kernels off the cobb. Place in a mixing bowl and reserve. In the meantime, add vegetable oil to sauté pan over medium-low heat. Add red onion, red pepper, and garlic, and cook until just softened (do not brown vegetables). Place vegetables in medium sized bowl in refrigerator just until cooled. Once vegetable mixture is cool, add corn, and all remaining ingredients except the cotija cheese. Check and adjust seasoning as needed. Sprinkle cheese just before serving.