

Plating Guide - Steak (Filet) and Foie Gras

Foie Maitre d'Hotel Butter, Smashed Red Bliss Potatoes, Pinot Glace, Crispy Onions

Heat at 275°F / 135°C for 20 minutes

- Filet
- Vegetables
- Smashed Potatoes
- Vegetables
- Demi Sauce



Garnish Kit (keep cold):

- Foie Gras Butter
- Herb Garnish
- Onion Nest (reserve at room temperature)



Plating Steps

1. Spoon/place potatoes into center of plate and lightly smash with back of spoon to create base
2. Lay vegetables across center of potatoes
3. Steak can be sliced on bias or left uncut: Arrange using potatoes and veg as base
4. Place large dollop of foie butter on top of still-warm steak to allow to partially melt
5. Crimp foil cup to make spout and pour sauce on plate, around potatoes
6. Arrange onion nest and herb garnish on top of steak



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