**Master Class in Butchering: Cutting &   
Preparing Grass-Fed Beef with Kari Underly**

**Menu and tasting by Chef Jeff Williams, Chopps American Bar & Grill   
paired with various wines by Jonathon Alsop, The Boston Wine School**

Bottom Sirloin Flap – quick marinated Bavette: Asian glazed, with pear salad  
  
Rib Eye Cap steak - grilled: steak tartar, crostini  
  
Rib Eye Filets - grilled or skillet to oven: classic French beurre noisette, crushed potato, dirty martini   
  
Flat Iron Steak - grilled  
  
Tri-Tip Roast - seared and finished in the oven: barbeque spiced, root beer barbeque sauce, ranch, corn salsa  
  
Top Sirloin Cap Roast - seared and finished in the oven: au poivre, sauce Dianne