**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