

Sheer Opulence

There's no more photogenic cut than this ribeye, which sports an extra length of bone left attached. Plenty of marbling means this steak tends to be very tender and flavorful. Here, that flavor is cranked up even further by an herby compound butter. Marrow bones are available at good butcher shops, so all that's required is a little scooping, although you'll still have plenty of oomph without it.

Tomahawk Ribeye with Blue Cheese Bone Marrow Butter

Courtesy Craig and Samantha Cordts-Pearce, co-owners, Steakhouse No. 316, Aspen, CO

- 3 marrow bone halves
- 1 tablespoon rosemary leaves, chopped
- 1 tablespoon thyme leaves, chopped
- 8 ounces unsalted butter
- 1/8 teaspoon salt
- 1 teaspoon coarse-ground black pepper
- 3 ounces blue cheese, preferably Point Reyes Bay
- 1 32-ounce tomahawk ribeye
- 1 tablespoon oil

Place marrow bones on baking sheet, cut side up. Broil until browned. Remove from oven, and let cool. Scoop out marrow. Combine with rosemary and thyme.

Dice butter into small cubes, and place in stand mixer equipped with paddle attachment. Whip until slightly airy, then add marrow, salt and pepper. Remove butter from mixer, and place in bowl. Fold in blue cheese gently, maintaining some of its crumbled texture. This can be made a few days ahead and refrigerated.

Heat oven to 450°F. Warm large skillet, preferably cast iron, over high heat. Add oil to pan, and place steak in oil carefully. Cook, undisturbed, for 4 minutes, until bottom is well browned. Flip, and repeat. Transfer to oven. Cook, flipping once, until probe thermometer inserted into thickest part of steak registers 125°F for medium rare, about 25 minutes. Slice, if you like, and top with butter (you may not use it all). Serves 4.

PAIR IT

Gaja 2010 Darmagi (Langhe)

Sonya Lutgring, wine director/sommelier at Steakhouse No. 316, says that Cabernet Sauvignon from Italy's Piedmont region, known largely for Nebbiolo, shows earthiness and complexity. "The 2010 is stunning and pairs perfectly with the tomahawk ribeye," she says. "The marbling of the meat tames the tannins in the wine. The red and blue fruit complement the richness of the cut. A match made in heaven."

