



## CB BUTCHER BOX

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We have an incredible selection for you for our third and most festive CB Butcher box! Thinking of how many of you will be cooking at home for the holidays, we have selected some very special cuts including four lamb chops, a deeply flavourful turkey breast, a giant rib steak, and the star of the pack, a Wagyu Chateaubriand. This cut comes from the centre of the tenderloin, and, especially from Wagyu beef, is incredibly tender and buttery with amazing flavour. The cut is named for the French writer and diplomat (pictured left) whose personal chef Montmireil invented a way of preparing it that we don't recommend you follow (it involved roasting it between two inferior cuts of meat and then discarding those!). What we **do** recommend is treating it with the same reverence, cooking it simply (tips below), and opening a bottle of delicious red wine to accompany it! Every one of these items is hand cut and individually vacuum sealed just before delivery. All items can be enjoyed fresh or placed in your freezer for a later date.

### THE MEAT:

- **2 lbs. Wagyu Chateaubriand**, from NSW Australia, this is the prized center of the tenderloin, from certified Wagyu beef, this is the most luxurious cut of beef there is!
- To cook your chateaubriand we recommend bringing it to room temperature, seasoning with salt and pepper and searing it on all sides in a cast iron skillet while basting with butter before transferring to a wire rack over a pan and roasting at 375 F for 15 minutes (for medium rare), before resting and slicing. Best served with a classic red wine and shallot sauce!
- **40oz 70 day dry-aged Long Bone Rib Steak** from the American Midwest. This is an huge and flavourful, umami-rich steak perfect for grilling or roasting.
- **4 lb Boneless Skin-on Turkey Breast** from local free range turkeys, this is a holiday cut with much more flavour than usual, ideal for roasting with vegetables.
- **4x Lamb Chops** (frenched, cap off) from Innisfail Alberta, these come from ethically raised, grass-fed and grain finished lambs, and are perfect for pan roasting.

### DETAILS AND PRICE:

7 pieces of meat individually vacuum packed.

For: \$289.95 (no tax!) including free delivery in the GTA and surrounding areas.

### HOW TO ORDER:

If you would like a package or two, simply click the link.

### WINE SUGGESTIONS:

While we aren't sending any specific wine pairings with this package, we would love to help you find the perfect wine for these cuts, and have included some suggestions from our wine store.

**Chateaubriand** is a cut that deserves a serious and complex wine, we recommend either an aged [Barolo](#) or a [serious Bordeaux](#).

For the **Long Bone Rib Steak** we would choose either a classic [Napa](#) or [Super Tuscan](#).

**Roast Turkey Breast**, especially with classic holiday fixings, is best with either bright and fruit forward [Dolcetto](#) or a crispy [Rosé](#).

For **Lamb Chops**, we'd go with [Aglianico](#) or the classic French pairing of [St Emilion](#).

Send us an email if you want any further pairing suggestions, we'd love to help!

Charlie