

# This Just In

Six weeks ago, we took possession of the largest mature beef (*bu*) whole animal we've ever received from [Mac Magruder, our grass-fed-beef rancher](#). This weekend, the middle part (New York steaks and rib eye) of the animal will be fully aged. This is exceptionally delicious beef. We'll be serving *tagliata* (very thinly cut steak, briefly grilled on the wood fire) with *gorgonzola dolce latte* and cherry tomatoes through the weekend.

## Also new this week:



### [Flavor King pluots from Brookside Farm](#)

Pastry Chef Jenny Raven tells us about some recently obtained pluots, and unravels the puzzle of "what the heck is a pluot" anyway? On the menu tonight and hopefully, for the next few nights.