



WILLIAM ZUPPAS IS A THIRD GENERATION CHEF AND TAKES PRIDE IN CREATING UP TO 10 SPECIALTIES OFFERED ON THE MENU AT IRELAND'S AT ANY TIME.



# Ireland's Steakhouse

A "SPOT-ON" PRESENTATION...  
BY RANDI PRESS



I love presentations, don't you? When dining at a restaurant and the server captures my attention with a really special offering, there's nothing more engaging that will set the tone for the rest of the evening.

Ireland's Steakhouse at the Hyatt Regency Bonaventure delivers multiple presentations throughout the dining experience.

Located in the Hyatt Regency Bonaventure, this elegant steakhouse is a local jewel. The warm tones and stylish décor creates a sophisticated but yet cozy atmosphere that allows you to feel relaxed immediately. Glenda, our server for the evening, exceeded expectations with her precise descriptions of Chef William Zuppas signature offerings. Her in-depth knowledge of the wine selection is a compliment to the sommelier who keeps all the servers in the know.

Presentations are made tableside. We began with the basket presentation which included pretzel bread with homemade mustard butter, sun-dried tomato crisps with Parmesan cheese and twisted rolls paired with honey orange blossom butter. All homemade, each bite leaving you craving for another taste. Glenda introduced the next presentation; four specific salts offered for use with your entrée. She shared the significance of adding the

Mediterranean white sea salt for any use, red Hawaiian sea salt to enhance a chicken dish, the pink Himalayan recommended for seafood and the black Hawaiian Lava for steak. These four sea salts reside in a small orange glass dish divided with scooped areas. After these highlights, we eagerly ordered our appetizers.

Ireland's Steakhouse offers quite a few unique appetizers. The Skillet NY Strip is thin sliced prime NY Strip marinated in a Thai sweet Chile sauce seared on a hot cast iron skillet tableside. There are no words so make sure you try this! The Foie Gras with roasted sweet potato and butternut squash, featuring candied bacon and cherry compote is decadent. This is absolutely a must-have. The sizzling deep sea scallops with sake poached pear and pepper slaw is incredibly delicious and is rivaled by the sautéed wild shrimp with arepas and guasacaca. If you don't fancy these starters, you won't be disappointed with the tenderloin carpaccio or the warm spinach salad with homemade apple cider vinaigrette.

William Zuppas is a third generation chef and takes pride in creating up to 10 specialties offered on the menu at Ireland's at any time. A wonderful tableside knife presentation allows you to choose your blade and prepares you for your main entrée. You may choose a traditional

bone-in Rib Eye or for the more unique alternative, a bone-in Filet Mignon ordered rare plus served absolutely "spot-on!" The Spinellus, the most flavorful part of the Rib Eye without the bone, will leave your mouth watering. The twin lobster tails made their debut and were sweet, grilled to perfection, and served with vanilla butter. The Alaskan Halibut prepared with rhubarb coulis and potato crust is definitely worth the trip. Preparing for the side dishes was a lobster-lover's dream. Lobster waffle fries and lobster macaroni and cheese are made with tender large chunks of lobster, cream and cheese. Traditional sides are offered but with those options, live a little and share as the sides are large!

Dessert is to be savored! The warm Budini, a flourless chocolate dessert served with fresh berries, toasted almonds and crème anglaise was incredible! The dessert trio is outstanding. Grand Marnier Brulee, Pots de Crème and New York cheese cake will tempt even the most disciplined.

**Ireland's Steakhouse is located in the Hyatt Regency Bonaventure at: 250 Racquet Club Road, Weston 954-349-5656 Bonaventure.hyatt.com Hours: 5:30 p.m.-10:30 p.m. Tuesday through Saturday**



RECIPE

## ROASTED HALIBUT WITH GOLDEN GAZPACHO & AVOCADO SALAD

### ANCHO CHILI SAUCE INGREDIENTS

- » 2 Dried Ancho Chiles
- » 2 Onions
- » 1 Tablespoon of Oil
- » 2 Plum Tomatoes
- » 2 Raisins
- » 2 Cups of Chicken Broth
- » Dried Oregano and Cumin to taste

- » 1.5 oz. of White Vinegar
- » 2 oz. of Olive Oil
- » 2 oz. of Chopped Garlic

### ROASTED HALIBUT INGREDIENTS

- » 4 - 8 oz. Halibut Filets
- » 2 oz. Ancho Chili Sauce
- » Avocado Relish Ingredients
- » 2 Ripe Avocados
- » ½ Red Onion
- » 5 Red Grape Tomatoes
- » 5 Yellow Grape Tomatoes
- » Juice of 2 Limes
- » ½ Bunch of Cilantro

### GOLDEN GAZPACHO INGREDIENTS

- » 1 Yellow Tomato
- » 1 English Cucumber
- » 1 Ear of Corn
- » 1 Bunch of Cilantro
- » 1 Bunch of Parsley

This recipe should be started several days in advance by preparing the ancho chili sauce.

- » Soak the ancho chilies in hot water for 15 minutes.
- » While the chilies are soaking, chop the onion, tomatoes and raisins.
- » When the chilies have finished soaking, remove their stems and seeds.
- » Sauté the chilies and onion in the vegetable oil until they are tender.
- » Add the tomatoes, raisins and chicken broth.
- » Season with cumin and oregano to taste.
- » Simmer for 10 minutes.
- » Transfer to a blender and blend until smooth.
- » Cool the sauce and refrigerate for up to five days.
- » Marinate the halibut in the ancho chili Sauce for 15 minutes

The day before you plan to serve the recipe, prepare the golden gazpacho.

- » Dice all vegetables but leave corn whole off the cob.
- » Chop cilantro and parsley.
- » Place all ingredients in the blender and puree.
- » Refrigerate until you are ready to serve with halibut.
- » While Halibut is marinating, prepare the avocado relish by dicing the avocados and red onion. Cut the grape tomatoes in half and chop the cilantro. Mix all ingredients together and season to taste with salt and pepper.
- » When the halibut is finished marinating, coat a sauté pan with oil and heat until hot. Sear the halibut on both sides.
- » Finish the halibut in a 350 degree oven (Approximately 10 minutes)
- » Ladle 4 oz. of golden gazpacho into each bowl.
- » Place 2 oz. of avocado relish in the middle of the gazpacho and top with the halibut and serve.