

GOODNIGHTS PRIME STEAK + SPIRITS



AN EVENING OF CULINARY INDULGENCE

| BY TRACY ELLEN BEARD

On rare occasions, there is a kind of magic that unfolds when fine dining is done right—the ambiance, the flavors, and the attentive service, all under the supervision of Chef David Lawrence, combine to create an unforgettable experience. That is precisely what my husband Steve and I discovered at Goodnights Prime Steak + Spirits, where a multi-course dinner turned into an evening we will be reminiscing about for years to come. Chef David Lawrence, originally from London, sits at the kitchen's helm.

Starting with Sips and Small Bites

The evening began with colorful cocktails and, although simple in appearance, almost too beautiful to drink. However, within moments, their aromas quickly tempted us otherwise.

I started with the Sunset Slinger, a vibrant concoction of Hanson's vodka, Amaro Noni-no, honey, lychee, and a touch of prickly pear bitters, topped with a frothy egg white cap. The drink was a work of art, its delicate balance of sweet and bitter rounded out by a faintly floral raspberry note. Steve, ever the bourbon enthusiast, could not resist the Gravenstein Apple Gang, a warm, autumnal blend of Starward Two-Fold bourbon and tart apple juice, sweetened just enough with brown sugar syrup. The Italicus foam on top added a soft, citrusy-herbal finish that elevated each sip. We exchanged tastes, marveling at how each drink captured a mood—the Sunset Slinger playful and bright, the Apple Gang cozy and refined—perfect for kicking off our evening together.

As we sipped our drinks, the Ahi Tuna Tartare arrived. This dish was as much a feast for the eyes as it was for the palate. Nestled atop creamy avocado and served with crisp sesame

seed tuiles, the tuna was tender and impeccably fresh. Each bite was a harmonious blend of textures and flavors: the crunch of the tuile, the richness of the avocado, and the bright notes of preserved lemon and capers, all tied together by the delicate, umami-laden whiskey barrel-aged shoyu. It was a standout dish that set the tone for the rest of the meal.

Next came a shareable plate of fried sunchokes, an unexpected delight. Golden and crispy, the sunchokes were accompanied by serrano peppers, a shower of shaved Parmesan, and a bright, tangy lemon-herb topping. The bagna cauda sauce added an earthy, garlicky depth that we both enjoyed.

Red Wine and the Main Event

When it came time to choose wine, we went straight for the 2019 Laurea by Accendo Cellars, a Napa Valley red that immediately captivated us with its rich, velvety texture and layers of dark fruit and spice. It was the perfect pairing for the pièce de résistance: the ribeye steak.

The steak was an absolute showstopper. Perfectly cooked under the broiler, then seared on the flat top to a juicy medium-rare. It was served with an array of accompaniments that elevated every bite. Four decadent sauces—peppercorn, béarnaise, chimichurri, and a red wine demi-glace—allowed us to customize each taste. On the side, a trio of salts added intrigue: a smoky salt that brought out the meat's char, a delicate fleur de sel for balance, and a truffle salt that gave an earthy, luxurious finish.

To accompany the steak, we had hollandaise-topped asparagus, a dish so simple yet so exquisite. The spears were tender yet crisp, their grassy flavor enhanced by the creamy, lemony hollandaise. It was a masterclass in how to let high-quality ingredients shine.

A Toast to the Perfect Pairing

As we transitioned to our second wine selection, we could not resist ordering two glasses of the 2018 Chateau St. Jean 'Cinq Cépages'. This Bordeaux-style blend was beautifully structured, with notes of blackberry, plum, cocoa powder, cassis, and hints of cedar that complemented the steak's richness and the herbaceous accents of the chimichurri.

Between bites of steak and sips of wine, Steve and I found ourselves lingering in conversation, savoring the intimacy of the moment. Goodnights is not just a restaurant—it is the kind of place that invites you to slow down and truly enjoy life's pleasures.

A Sweet Ending

No meal of this caliber would be complete without dessert and Goodnights delivered with a delicious warm berry crisp topped with vanilla ice cream. The crisp was bursting with the bright, tart flavors of ripe berries, balanced by the buttery, crunch, golden crumble. The ice cream melted slowly over the top, creating the ultimate indulgence with each spoonful.

To pair with our dessert, we indulged in two glasses of NV Presidential 10-Year Tawny Port. Its nutty, caramelized notes and hints of dried fruit made it an ideal match for the crisp, rounding out the evening on a sweet, luxurious note.

Reflections on an Exceptional Evening

As we finished the last sip of port, Steve and I sat back, fully satisfied and completely in awe of the meal we had just experienced. From the expertly crafted cocktails to the unforgettable steak and the sublime dessert, every element of the dinner at Goodnights Prime Steak + Spirits had been thoughtfully curated and executed to perfection. ❖