

GROCERY LIST



PROTEIN

- 1 beef Ribeye Roast Bone-In (2-4 ribs), small end, back bone removed (6-8 lbs.)
- 1 beef Tenderloin Roast (~2 to 3 lbs.)
- 1 beef Sirloin Cap Roast, 1/8" fat, trimmed (~2 ¼ lbs.)

PRODUCE

- 1 orange (to make 3 Tbsp. freshly grated orange peel)
- 1 granny smith apple, peeled, cored, & diced
- 1 medium lemon
- 2 onions, diced
- ¾ c. finely chopped shallots
- 3 ½ lbs. all-purpose potatoes
- 4 Tbsp. chopped garlic + 1 head of garlic
- 2 Tbsp. + 1 ½ tsp. finely chopped fresh thyme
- 3 c. fresh parsley, chopped
- Chives, snipped

DRY GOODS/PANTRY

- Salt
- Coarse grind black pepper
- 1 tsp. ground white pepper
- 2 tsp. smoked paprika
- 1 tsp. garlic powder
- 1 tsp. chili powder
- 3 Tbsp. packed brown sugar
- 1 can (~14 oz.) beef broth
- ¼ c. beef stock
- 1 Tbsp. soy sauce
- 3 Tbsp. white balsamic vinegar
- 3 tsp. olive oil, divided
- ¾ oz. bittersweet chocolate, finely chopped
- 3 Tbsp. espresso coffee powder
- 1 ¼ c. port wine

REFRIGERATOR

- 1 stick of butter
- ¾ c. whipping cream
- 1 ½ c. milk
- 6 oz. softened goat cheese
- 3 Tbsp. grated Parmesan cheese

FULL RECIPES

[Beef Rib Roast with Chocolate-Port Sauce and Goat Cheese Potatoes](#)

[Garlic Roasted Tenderloin with Gremolata Sauce](#)

[Red Eye-Rubbed Beef Sirloin Cap Roast with Roasted Garlic and Caramelized Onion Jam](#)