



GRILLED RIBEYE WITH HERB COMPOUND BUTTER

Ribeye Steak (1 - 1 ½ inches thick)

Round Pond Garlic Infused Olive Oil

Salt/Pepper to Taste

½ Cup Butter

2 Tbsp Parsley (Fine Chopped)

2 Tbsp Rosemary (Fine Chopped)

1 Tbsp Garlic Powder

Directions:

1. For compound butter, take 1 stick of butter (room temp) and mix with parsley, rosemary and salt/pepper to taste.
2. Roll in plastic wrap into a log, twisting the ends to seal well. Place in fridge for at least an hour.
3. Meanwhile, heat grill to high heat.
4. Brush steak with Garlic Oil to coat and season with salt and pepper to taste.
5. Once grill is heated, sear ribeye, about 3-4 mins. Flip and cook the other side another 3-4 mins, depending on cook preference.
6. Once meat is around 130 degrees, just under medium rare, remove from heat and let rest at least 5-10 minutes.
7. Add compound butter on top of steak once off the grill and let heat from the steak melt the butter for that extra herb and butter flavor.
8. Enjoy!



ROUND POND STREET CORN

2 Ears of Corn

½ Cup Mayonnaise

½ Cup Parmesan Cheese (finely grated)

1 Bunch Chives (diced)

2 Tbsp Chili Powder

2 Tbsp Paprika

Round Pond Estate Meyer Lemon Oil

3 Tbsp Butter

2 Meyer Lemons(halved)

Salt/Pepper to Taste

Directions:

1. Boil a large pot of water big enough to submerge corn.
2. Add butter, Meyer lemons, then salt and pepper to taste.
3. Once boiling, add corn (husk removed) and cook 12-15 mins. Remove from water.
4. Preheat grill to high heat. Rub corn with Meyer Lemon Oil and season with salt and pepper. Place on grill turning to get a char on all sides.
5. Once charred, remove from grill.
6. Coat corn with mayonnaise, then sprinkle with Parmesan.
7. Add chives and chili seasoning to taste. Drizzle with Meyer Lemon Olive Oil.
8. Enjoy!



GRILLED LOBSTER WITH SPRING ONION SALSA VERDE

2 Lobster Tails

½ Bunch Spring Onions (charred/fine chopped)

½ Bunch Parsley (fine chopped)

½ cup Butter (melted)

2 cloves Garlic (fine diced)

Salt/Pepper to Taste

1/2 Cup Round Pond Italian Olive Oil + 3 Tbsp

Directions:

1. Preheat grill to high heat.
2. Brush spring onions with a little olive oil, then place on grill to get a quick char, no more than 2 minutes per side.
3. Once charred, chopped finely with parsley and add ½ cup Italian Olive Oil. Set aside for garnish.
4. Next melt butter and add garlic, pinch of salt and pepper, set aside.
5. For lobster, take kitchen shears or sharp knife and cut down the top of the tail vertically, splitting it open down the middle.
6. Brush with Italian Olive Oil and sprinkle with a pinch salt and pepper.
7. Place lobster meat side down first on grill, for 2-3 mins until you get a nice char. Flip over and brush with garlic butter.
8. Cook another 4-5 minutes on the grill, brushing with butter occasionally until meat is translucent.
9. Remove from grill and garnish with Spring Onion Salsa Verde.
10. Enjoy!