Pan Roasted NY Strip with Fingerling Potatoes and Mushroom Duxelle

1ea 5oz Strip steak

4oz fingerling potatoes

8oz cremini mushrooms (cleaned and quartered)

1ea shallot

2ea cloves garlic

4oz white wine

2oz butter

2oz vegetable oil

salt and pepper

1. Slice fingerlings in half lengthwise. Bring to a boil in salted water. (20 minutes or fork tender)
2. Dry steak off very well with paper towel. Season aggressively with salt and pepper.
3. Heat oil in a sauté pan until lightly smoking. Tilt sautee pan so oil rolls to one side, add steak and place pan back on flame. Let caramelize for 2 minutes without moving. Dry top of steak and flip over to caramelize for 2 more minutes.
4. Remove steak from pan and place on a rack to rest. Use the same pan for mushrooms.
5. Discard all oil from pan and add 1 tablespoon fresh oil. Bring the oil to smoke point and using the same tilt technique add mushrooms to the pan. Let mushrooms caramelize for 2 minutes un touched. Give the pan a shake and let caramelize for 1 more minute. Add sliced shallot and garlic to pan and stir for 1 minute. Add half of the wine and reduce until you hear crackling, add the rest of wine and bring down by half. Add 1oz butter and reserve for plating.
6. Toss the potatoes with 1oz butter and chives. Place in center of plate, top with steak and spoon mushrooms over steak.