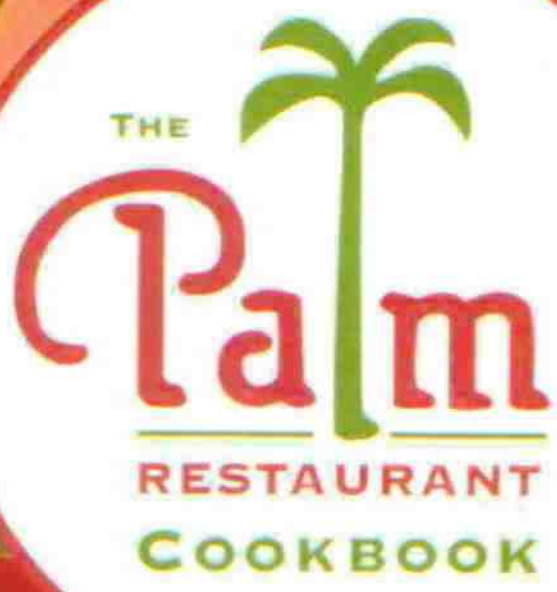


“Smell both ends of the beefsteaks—you should smell the aroma of tomato on both sides. We get the best tomatoes in the world, from Lucky Tomatoes, grown in Tampa and the Appalachian valley of North Carolina. They grow them specially for us with no gas or anything, but you can always find good beefsteaks at farmers’ markets during the summer.”

—Tony Tammoro, executive chef



THE
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RESTAURANT
COOKBOOK

**RECIPES AND STORIES FROM
THE CLASSIC AMERICAN STEAKHOUSE**

by Brigit Légère Binns