

Del Frisco's Puts a Prime Steak Into Summer

By [cravedfw](#)



by Andrew Chalk

It's \$49. it is three courses. It is [Del Frisco's Double Eagle Steak House](#)'s "Prime Pair". At a media event last night I sampled it at their north Dallas location (although it is happening at all of their locations except New York).

The basic idea is a prix fixe menu centered around a 'prime pair' of 8oz USDA prime filet mignon and a 'surf' dish. You choose either scallops, crab cake or shrimp. I had the scallops, which were seared to perfection with lemon and garlic accompanied by the piquant bite of fried capers. The filet, grilled a perfect medium rare, was soft and sinewy without a hint of chewiness. Included in this main course is a choice of one side – château potatoes, baked potato, spinach supreme, sautéed mushrooms or Louisiana's answer to creamed corn, maque choux. I had the latter, which overdelivered. Serious lagniappe.

You actually are not constrained to the Prime Pair menu. Just pay the upcharge if there is special something on the regular menu that you fancy. Case in point, the lobster macaroni and cheese (one of the best in town) is \$15.

Before your main course is an included choice of salads. I had the Caesar, but there is also a classic wedge or Del Frisco's "Del's salad".



After main course there is a choice of Del Frisco's opulent and massive desserts. These are not included in the prix-fixe menu and one will easily serve the table.



Ahah!

There are some pretty good drinks to be had at Del Frisco's as well. At our (excellent) waitress's suggestion, we started with an aperitif, the "The VIP". It is Svedka clementine vodka infused with fresh Hawaiian pineapple. It's seductive, on account of all that pineapple.



For the meal proper we were guided by sommelier Jeffrey Andrus, who holds the Certified Sommelier designation of the [Court of Master Sommeliers](#). He recommended the excellent **Dog Point Sauvignon Blanc** from New Zealand with our salad and then showed us a real specialty in the form of a Bordeaux red wine to have with our steaks, **Château D'Aurilhac**, that not only smelled and tasted like a Bordeaux but did so like one that was much more expensive. It had the relatively minor designation "Cru Bourgeois", which is like being a "C list" celebrity, but possessed the balance and complexity of a more prestigious wine in its Cabernet Sauvignon/Merlot blend. If you fly unguided, the Del Frisco's wine list is thankfully much broader in its approach than just pages of California Cabernet Sauvignons (although if you want one of those, there are plenty of good ones to choose from). Andrus even has a dozen wines from Texas.