PERINI TENDERLOIN

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e came across the Perini Ranch Steakhouse’s mesquite-smoked, peppered beef at a high-toned fête where the buffet line kept backing up and stalling in front of these spicy, medium-rare slices of tenderloin direct from Buffalo Gap, Texas. Even a very proper Parisian lady of our acquaintance—who rarely admits to a weakness for things American—was spotted sneaking back for thirds. Slow-roasted and smoked, the tenderloins are flash-frozen and vacuum-packed (each pack yields about 30 to 40 thin-sliced medallions), and recover their subtly seductive depth of flavor when served at room temperature. At $88 for a 2 to 2 1/2 lb. package, you’ve got to think mighty highly of your guests to lay these beauties out, because they won’t stop eating until you have to reorder. Perini Ranch Steakhouse, (800) 367-1721, www.periniranch.com.