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Laurent Tourondel Launches Skirt Steak And @sistersnacking Takes It Viral



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“Rare, medium or well-done?” We had just sat down, and the smiling waitress was not wasting a second. What a relief, though! No sly bottled flat or sparkling question, no QR code menu, no \$40 appetizer “for the table,” no small plates or large ones. At [Skirt Steak](#) on Sixth Avenue in Manhattan, diners line up in the cold for one thing, and one thing only: the \$28 combination of a sliced sizzling brick of skirt steak, all-you-can-eat French fries and the kind of fresh green salad you could find at a Michelin-starred restaurant.





Perfectly cooked steak, unlimited fries and fresh green salad is a winning combination at Skirt ... [+] SKIRT STEAK

With a simple wooden décor reminiscent of a barn, Skirt Steak opened in November 2021 with 70 seats and 20 bar stools. A few weeks later, a group of three sisters known on social media as [@sistersnacking](#) visited the establishment. They loved it. Within hours of the Tik Tok post, a line of hungry carnivores was snaking around the building! As of today, their post was seen by about 5.6 million people.



The decor at Skirt Steak in Manhattan is part barn part chalet SKIRT STEAK

“This is not a chef-driven eatery, it’s the basic steak frites of my childhood,” said Executive Chef Laurent Tourondel, who grew up in a small French

village. The chef remembers his mother fighting with the local butcher so he would sell her the skirt steak he had been trying to save for himself.

It's one thing to cook several dozen steaks perfectly, it's another to do it 400 times in a row, as Chef de Cuisine Eric Korsh achieved last Sunday. The unlimited fries, cut from Russet Burbank potatoes, keep coming out: piping hot, thin and crispy, but tender at the core. Then, there's the sauce called peppercorn bearnaise some diners choose to douse over the meat.

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@sistersnacking also recommend the garlic bread, “as if you were eating escargot butter on a baguette.” They were impressed with the quality and quantity of the food for a price that's hard to beat in New York City. And where else will you find a dessert cart with chocolate mousse and Paris-Brest at \$9 a serving?





The dessert cart at Skirt Steak features a whole array of options at \$9 a plate SKIRT STEAK

Today, even though skirt steaks have traditionally been used in fajitas and tacos, the cut is enjoying a new spotlight, both in restaurants and with meat purveyors.

“We are selling more skirt steaks than ever before,” says [Evan Lobel](#), butcher to the stars, whose ‘prime of the prime’ sells for \$79 per pound on Madison Avenue. “Maybe because it cooks quickly, or perhaps because its fibers absorb a marinade easily.”



Raw skirt steak on white parchment paper on a light wooden cutting board GETTY

Rumor has it the idea of a single steak dish with fries and a secret herb sauce originated in 1930 in my native Geneva at the now-called [Chez Boubier, Café de Paris](#). In the late 1950s, the [Relais de Venise](#), known for its *entrecôte* (a boneless rib-eye) opened in Paris and now offers outposts in New York, London and Mexico City.

Tourondel boasts an impressive culinary pedigree and has earned his share of stars, first at CT, Claude Troisgros's French/Brazilian eatery in the 1990s, then at Cello, a seafood centric fine dining establishment on the Upper East Side. Later on came the BLTs (not the sandwiches, but the Bistrots Laurent Tourondel) and finally the LTs, as in LT Burger in Sag Harbor. Today, he is involved with more than twelve restaurants around the country, including L'Amico, next door to Skirt Steak and Dune by LT in Fort Lauderdale.

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