



The Dry-Aging Difference

Dry-aging is the process of holding large cuts of fresh beef in temperature and humidity controlled conditions for several weeks—generally up to 28 days—to create superior tenderness and flavor. At Smith & Wollensky we only choose cuts from the top 2% of all beef in America, designated by the USDA as “Prime.” This means they have the perfect widespread and even marbling required for the dry-aging process. Over time, the marbling and connective tissues break down as they age in our coolers, resulting in an intensity of beef flavor and tenderness that is incomparable to common wet-aging techniques. For the ultimate steak experience, join us.

YOU'VE ARRIVED.™

Smith & Wollensky

