

# Fillet Mignon with Dijon Mustard Cream and Roasted Fingerling Potato Salad paired with Davis Estates Zephyr

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## INGREDIENTS:

### Roasted Fingerling Potato Salad with Thyme

#### Vinaigrette

- ½ Tablespoon Dijon
- ¼ cup white balsamic (golden) Vinegar
- ¾ teaspoon garlic, minced
- ¾ teaspoon salt (plus a little extra for baking)
- ½ teaspoon white pepper (plus a little extra for baking)
- ½ cup canola oil
- ¼ cup extra virgin olive oil (plus a little extra for baking)
- 1 ¾ pounds Roasted Fingerling Potatoes
- 4 ounces Blanched Green beans or Haricot verts
- 1 bunch Chopped green onion
- 1 tablespoon chopped Thyme

## SERVES: 4

### Fillet Mignon with Dijon Mustard Cream

- 6 (8 ounce) Filet Mignon, about 1 1/2 inches thick
- Salt and pepper
- 3 tablespoons butter
- 1 ½ tablespoons olive oil
- ¼ cup shallots (about 1 medium shallot), finely chopped
- 2 large cloves garlic, minced
- ⅓ cup red wine
- ¼ cup beef broth
- ¼ cup veal demi glaze (check your frozen department, if you do not have add ¼ cup more beef broth)
- ½ cup heavy cream
- 2 Tablespoons Dijon mustard

## METHOD:

### Roasted Fingerling Potato Salad with Thyme Vinaigrette

- Preheat oven to 350°F.
- In a blender combine Dijon, balsamic, garlic, salt, white pepper. Then turn blender on high and slowly add canola oil and extra virgin olive oil.
- In a large bowl toss the potatoes with extra virgin olive oil. Place potatoes on a sheet tray and season with salt and black pepper. Place in oven and roast until just tender about 20 minutes.
- Remove from oven and slice into bite size pieces, toss with vinaigrette while still hot. Add in remaining ingredients and add more dressing to your desired liking.
- For an added element, feel free to add cooked corn off the cob. Great mixed in or on the side.

### Fillet Mignon with Dijon Mustard Cream

- Season the Filet Mignons with salt and pepper. Combine the butter and oil in a large sauté pan over high heat. When the pan is hot and foam has subsided, add the beef. Sear for three minutes per side for rare (or meat thermometer temperature of 120°). Transfer to a warm platter and allow to rest for 5 to 10 minutes.
- In a medium size skillet over medium heat add the shallots and garlic, stirring for 30 seconds. Carefully pour in the wine and stir, cook until almost dry. Add broth and demi glaze and bring to a slow boil. Cook for 3 minutes. Add heavy cream and cook until sauce begins to thicken, about 3 to 5 minutes.
- Whisk in Dijon mustard until smooth.

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**To Finish**

On a warm plate, place the sliced Fillet Mignon and drizzle sauce over the top. Garnish with a spoonful of Roasted Fingerling Potato Salad with Thyme Vinaigrette on the side. Serve immediately with a glass of Zephyr.