

Filet Mignon with Au Poivre Sauce paired with Davis Estates Oakville Cabernet Sauvignon

INGREDIENTS:

SERVES: 4-6

Filet Mignon

6 Filet Mignon, each about 8 ounces and cut about 1 1/2 inches thick
Salt and pepper
1/3 cup (6 tablespoons) butter
1 1/2 tablespoons olive oil

Au Poivre Sauce

1 cup beef stock
1 1/2 cups heavy cream
3/4 cup Sauvignon Blanc
1/3 cup plus 1 tablespoon Cognac
1 1/2 tablespoons Dijon mustard
1 tablespoon Worcestershire
3/4 teaspoon cracked black pepper
Pinch of salt
1 tablespoon corn starch
1 tablespoon water

Mashed Potatoes with Horseradish

3 pounds Yukon gold potatoes, peeled and quartered
To taste Kosher salt
1/2 cup butter
1/3 cup heavy cream
1/4 cup prepared horseradish or to taste

Roasted Brussel Sprouts

1 1/2 pounds Brussels sprouts, trimmed and cut in half
3 tablespoons olive oil
3/4 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

METHOD:

Filet Mignon

- Preheat Oven to 400°F and 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, lower heat to medium high and add the beef. Sear for two minutes per side.
- Transfer to oven and cook for about 5-6 minutes for medium rare.

Au Poivre Sauce

- In a small saucepan heat beef broth and cream and reduce by half.
- In another Small saucepan heat wine, cognac, Dijon, Worcestershire, and cracked pepper and reduce by half.
- Mix corn starch and water together. Combine both reductions into one saucepan and whisk in cornstarch mixture, heat until thickened.

Mashed Potatoes with Horseradish

- Place the potatoes in a large pot of salted water, bring to a boil, and cook for 15 to 20 minutes, until the potatoes are very tender.
- Strain the potatoes then process through a food mill fitted with the medium disk. Add the butter, salt, cream, and horseradish.

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Roasted Brussel Sprouts

- Preheat Oven to 400°F.
- Mix the Brussel Sprouts in a bowl with the olive oil, salt and pepper.
- Place on a sheet tray and roast for about 25-35 minutes, until crisp on the outside and tender on the inside. Stirring from time to time to brown the sprouts evenly.

To Finish

On a warm plate, spread a generous amount of Au Poivre Sauce. Place the Filet Mignon on top. Garnish with a spoonful of Mashed Potatoes with Horseradish and Roasted Brussel Sprouts on the side. Serve immediately with a glass of Oakville Cabernet Sauvignon.