

Pan Seared Filet Mignon with Truffle Butter and Roasted Vegetables paired with Davis Estates Howell Mountain Cabernet Sauvignon

INGREDIENTS:

Roasted Fingerling Potatoes and Romanesco

1 ½ pounds mix of fingerling potatoes such as purple, Amarosa and banana, sliced in half length wise
2 tablespoon butter melted
3 cloves garlic, minced
½ teaspoon salt
½ teaspoon cracked black pepper
4 tablespoons olive oil
2 heads Romanesco, trimmed and cut into florets
Salt and pepper to taste

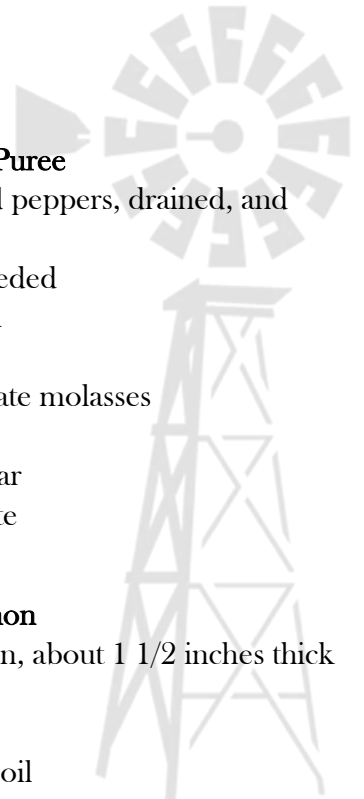
SERVES: 6

Roasted Red Pepper Puree

1 16oz. jar roasted red peppers, drained, and rinsed
Vegetable broth as needed
2 tablespoons olive oil
1 to 2 shallots minced
1 teaspoon pomegranate molasses
Pinch of saffron
Splash of sherry vinegar
Salt and pepper to taste

Pan Seared Filet Mignon

6 8-ounce Filet Mignon, about 1 1/2 inches thick
Salt and pepper
3 tablespoons butter
1 ½ tablespoons olive oil
6 tablespoons Truffle Butter, available in high end grocery stores



METHOD:

Roasted Fingerling Potatoes and Romanesco

- Preheat your oven to 400°F.
- Toss the potatoes with the butter, garlic, salt, and pepper. Add 1 tablespoon olive oil to a large skillet, then spread the potatoes evenly in a single layer on a sheet pan.
- Bake for 15 to 20 minutes, or until desired crispiness.
- Place Romanesco in a large bowl and toss with 3 tablespoons olive oil, then spread in a single layer on a separate sheet pan.
- Add salt and pepper and place in oven, cook for 10 minutes. Stir and cook a few more minutes until just browning.

Roasted Red Pepper Puree

- Add the roasted red peppers to a blender. Puree the peppers until smooth. If it is too thick to puree, add a little vegetable broth.
- In a large skillet add olive oil and shallot over medium heat and sauté for 1-2 minutes, or just until the shallot has softened but not browned.
- Pour in the puréed peppers and add the pomegranate molasses, saffron, and a splash of sherry vinegar. Stir to combine.

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- Allow the sauce to come to a simmer. Turn the heat down to low and let the sauce simmer for 10-15 minutes, stirring often, or until the mixture is thick or to desired consistency. If you like blend again for a smooth texture.

Pan Seared Filet Mignon

- Season the Filet Mignons with salt and pepper.
- Combine the regular 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 on all sides for rare (or meat thermometer temperature of 120°F).
- Transfer to a warm platter and allow to rest for 5 to 10 minutes. Top each steak with one tablespoon of truffle butter before serving.

To Finish

On a warm plate, spread a generous amount of Roasted Red Pepper Puree. Place the Pan Seared Filet Mignon on top. Garnish with a spoonful of Roasted Fingerling Potatoes and Romanesco on the side. Serve immediately with a glass of Howell Mountain Cabernet Sauvignon.