



Pan Roasted Filet Mignon with Porcini Mushrooms & Potato Galette

This recipe might seem more complicated than it actually is, but it's worth the effort because it pairs very well with our Meritage and Cabernet wine, and also makes for a very attractive presentation.

Recipe by Chef Kevin McKenzie

Ingredients

Filet Mignon Steak	Six 6 ounce portions (1 per person)
Medium sized Yukon Gold Potatoes	1 per person
Yellow Onion (thinly sliced & caramelized)	½ cup
Fresh Thyme	1 bunch (lightly chopped leaves)
Veal Stock	2 cups
Dry Creek Vineyard Cabernet or Meritage	2 cups
Unsalted butter	4 tablespoons
Dried Porcini Mushrooms	2 ounces
Extra Virgin Olive Oil	¼ cup
Malden Sea Salt	to taste

Method

Place dried porcini mushrooms in a small bowl, cover with hot water and allow to sit until mushrooms are fully rehydrated. Then remove mushrooms from water and chop them roughly to desired consistency for the sauce. Take care to reserve the leftover hot water for use in the sauce.

Season the filets with salt and pepper and then sear in hot pan until golden brown, about 2 – 3 minutes on each side. Remove the steaks from pan, and set aside until ready to finish cooking.

Peel and slice potatoes thin with a mandolin or sharp knife. Toss potatoes with extra virgin olive oil, sea salt and fresh thyme to taste. Layer potatoes in buttered individual molds or cast iron pan, placing one layer of potatoes in concentric circle covering bottom of pan, then sprinkle butter and caramelized onions over top. Repeat this process three times. Cook in 375 degree oven until golden brown, remove from oven and set aside until ready to finish.

In same pan that the meat was cooked, add the Cabernet (or Meritage) and mushroom water, and then reduce until syrupy. Next, add veal stock and reduce until sauce coats the back of a spoon or by 2/3. When ready to serve, season with salt and pepper and stir in 2 tablespoons of butter.

Service

Place meat back in oven and cook for about 4 minutes or until desired temperature is reached, (120 degrees for medium rare, 135° to 140° for medium).

Remove from oven and allow meat to rest for five minutes. Reheat potatoes in oven. When hot, place individual molded galette in center of plate, or cut into desired portion size, and then place filet either on top of or leaning against potatoes.

Re-heat sauce and spoon over meat and around plate.



Dry Creek Steak Cabernet

By Brad Wallace

Serves four.

Ingredients:

- **4 5-6 oz. boneless top loin steaks (New York or filet) about 1" thick**
- **1 T. whole black peppercorns**
- **2 T. unsalted butter**
- **3 T. finely chopped shallots**
- **3/4 cup Dry Creek Vineyard Cabernet Sauvignon**
- **1/2 cup heavy cream**
- **1 tsp. dried tarragon**
- **Salt to taste**

Crush the peppercorns with the bottom of a small saucepan and roll the steaks in the roughly cracked pepper. In a large enough skillet to accommodate the meat, melt 1 T. of butter and cook the steaks until almost done. Remove from pan to a heated platter and place in warm oven.

Add remaining 1 T. of butter to skillet and sauté the shallots until just softened. Add the red wine and let reduce, over high heat, until 1/3 cup remains, about 5 minutes. Add the cream and tarragon, reduce until sauce is thickened and 1/2 cup remains. Season with salt and spoon 2 T. of sauce over each steak and serve hot. Accompany the steaks with crispy oven roasted potatoes and broccoli.

Preparation time: 30 minutes.

Serve with Dry Creek Vineyard Cabernet Sauvignon!!