

Pan Roasted Filet Mignon with Porcini Mushrooms & Potato Gallette

This recipe might take seem more complicated than it actually is, but its worth the effort because it not only pairs very well with our Meritage and Cabernet wine, the recipe also makes for a very attractive presentation.

Recipe Created 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 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 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 left over hot water for use in the sauce.

Season filet with salt and pepper and then sear in hot pan until golden brown on both sides Remove from pan and set aside until ready to finish cooking.

Peel and slice potatoes thin with a mandolin. 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 and mushroom water 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 table spoons 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. Re-heat potatoes in oven. When hot, place individual molded gallette 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.

