

FILET MIGNON ON CHARRED ONIONS AND ZUCCHINI WITH QUAILHURST PINOT NOIR AND BALSAMIC VINEGAR SAUCE

Vineyard Recommendation:

*With this recipe, drink the same red wine used for cooking,
the award-winning Quailhurst Pinot Noir*

Sauce

1 cup plus 2 tbsp Quailhurst Pinot Noir
1 cup balsamic vinegar
1 shallot, peeled and halved
1 tbsp unsalted butter, cut into 2 pieces
Kosher salt, freshly ground black pepper

Meat

4 tsp extra-virgin olive oil
4 trimmed filets mignons (4 oz each)
Kosher salt, freshly ground black pepper

For sauce:

In a saucepan, cook Quailhurst Pinot Noir, vinegar, and shallot over moderately-high heat until reduced to 1/3 cup. Remove from heat; discard shallot. Whisk in butter, one piece at a time. Season with salt and freshly ground pepper to taste. Keep warm until ready to serve.

For meat:

Place a heavy cast-iron skillet over high heat until very hot. Brush meat with 2 tsp oil and season with salt and pepper to taste. Sear meat 2 minutes on each side (for rare) or to taste. Plate and drizzle sauce over and around each filet. Serve at once.

Makes 4 servings.