

Estd. 1976

NAPA CELLARS

PAN-SEARED FILET MIGNON WITH DRIED CHERRY REDUCTION

Pair with Napa Cellars 2016 Reserve Collection Cabernet Sauvignon

INGREDIENTS:

FOR THE REDUCTION:

3 sprigs thyme
1 tbsp shallots, diced
½ tsp black peppercorns
¼ cup dried cherries
2 cup dry red wine

FOR THE FILET MIGNON:

4 8oz filets
Extra virgin olive oil
Kosher salt & pepper

INSTRUCTIONS:

FOR THE REDUCTION: Combine wine, thyme, shallots, peppercorns and cherries in a stainless saucepan. Over medium-low heat, reduce until about 1/3 of a cup remains (should not be too syrupy as the reduction will thicken slightly as it cools). Remove the solids by pouring through a fine mesh strainer as it cools. Reserve and set aside.

FOR THE FILET MIGNON: Preheat oven to 425 degrees. Allow steaks to come to room temperature and season both sides with salt and pepper. Bring a heavy bottom sauté pan to medium-high heat and add enough olive oil to coat the bottom of the pan. When oil is hot, add filets and sear for 3-4 minutes on one side until a nice crust is formed. Turn over the steaks and place pan into the oven. Allow about 10 minutes for medium-rare, 130 degrees internal temperature. Remove from oven and allow to rest 5 minutes.

TO PLATE: Drizzle the cherry reduction and extra virgin olive oil over each steak then serve.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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