



**2016 RESERVE CABERNET
SAUVIGNON**

Grilled Filet Mignon

with Red Wine-Shallot Reduction

Tender filet lets a mature Reserve remain the focus; a savory reduction complements cassis and sour cherry.

Serves 4 | Prep 15 min | Cook 25 min

INGREDIENTS

- 4 filet mignon steaks, 6-8 oz each
- 1 tbsp olive oil; 1 tsp kosher salt
- 1/2 tsp black pepper
- 2 shallots, finely sliced
- 1 cup dry red wine
- 3/4 cup beef stock
- 2 thyme sprigs
- 1 tbsp cold butter

DIRECTIONS

1. Heat grill to medium-high. Coat steaks with oil, salt and pepper.
2. Simmer shallots, wine, stock and thyme 18-20 min, until reduced to about 1/2 cup.
3. Grill filets 4-6 min per side, to 145°F, adjusting for thickness. Rest at least 3 min.
4. Remove thyme from sauce; swirl in butter off heat. Spoon around steaks and serve with green beans.

POUR & SERVE

Pour gently and check for sediment; avoid a long decant without tasting.