



Scarlett Wines

Espresso & Herb-Crusted Beef Tenderloin

with Shallot Pan Sauce

Espresso, rosemary and sage draw out the wine's mocha, cedar and savory notes, while tenderloin complements its polished Rutherford tannins.

Serves 6 • Prep 20 min • Cook 35 min + rest

INGREDIENTS

- 2½ lb center-cut beef tenderloin, tied
- 1 tbsp finely ground espresso
- 1 tbsp chopped rosemary
- 2 tsp chopped sage
- 2 tsp kosher salt; 1 tsp black pepper
- 2 tbsp olive oil
- 3 shallots, thinly sliced
- 1 cup beef stock
- ½ cup dry red wine
- 2 tbsp unsalted butter

DIRECTIONS

- ① Heat oven to 425°F. Pat beef dry. Combine espresso, rosemary, sage, salt and pepper; rub over beef.
- ② Heat oil in an ovenproof skillet over medium-high. Sear beef on all sides, 6–8 minutes total.
- ③ Transfer skillet to oven and roast until the center reaches 125°F for medium-rare, 18–24 minutes. Rest 15 minutes.
- ④ Set skillet over medium heat. Cook shallots 3 minutes. Add wine; reduce by half. Add stock and simmer until lightly thickened.
- ⑤ Remove from heat, whisk in butter and season. Slice beef and spoon sauce around it.

POUR & DECANT

Serve the dish warm and allow the wine 30–60 minutes in a decanter before pouring.