

Seared Filet Mignon with Windmill Hill Cuvee Reduction

Serves 8

8 8-ounce Filet Mignon steaks
1 cup chopped shallots
6 large cloves garlic, chopped
2 cups Windmill Hill Cuvee
1 teaspoon dried thyme
2 bay leaves
1 14-ounce can unsalted beef broth
2 tomatoes, peeled and coarsely chopped
2 tablespoons tomato paste
salt
freshly ground black pepper
3 tablespoons unsalted butter
1 tablespoon canola oil
fresh thyme sprigs for garnish

In a large saucepan, combine the shallots, garlic, Windmill Hill Cuvee, thyme and bay leaf. Bring to a boil and cook over moderately high heat until the mixture is reduced by one-third, about 15 minutes.

Add the beef broth, tomatoes and tomato paste. Cook until the mixture is again reduced by one-third, about 15 to 20 minutes.

Place a sieve over a large bowl. Pour the sauce mixture through the sieve and press down on the solids with the back of a spoon to release all the juices. Discard the solids and return the sauce to the pan. Place over moderately high heat and cook until reduced by one-half, about 20 minutes. Season with salt and pepper and set aside to keep warm.

Season each filet with freshly ground black pepper.

In a large sauté pan, melt one tablespoon of butter with the canola oil over moderately high heat. Add the filets and sear on each side for 4 to 5 minutes, or until the internal temperature reaches 125°F. for medium rare. Remove the filets to a heated platter and cover. Allow them to stand while finishing the sauce.

Whisk the remaining 2 tablespoons of butter into the sauce.

To serve, transfer the filets to individual plates. Spoon some of the sauce over each filet. Garnish with fresh thyme and serve immediately.