



MONTICELLO VINEYARDS

Enjoy with Proprietary Red Wine

FILLET OF BEEF WITH BLEU CHEESE, ROSEMARY AND PINE NUT SAUCE

6 beef tenderloin portions (4 ounces each)
Salt & freshly ground black pepper
2 Tbsp olive oil
2 shallots, minced
1 Tbsp butter

½ cup Corley Proprietary Red Wine
2 cups veal stock
1 Tbsp fresh rosemary, chopped
4 Tbsp crumbled bleu cheese
½ cup toasted pine nuts, chopped

Lightly pound the meat to flatten. Season both sides with salt and pepper. Sear in the olive oil over high heat in a non-reactive stainless steel pan. Turn over and sear on other side. Remove to a plate and keep warm while making the sauce.

Pour off any excess oil and sauté shallots in butter to soften. Deglaze with wine and reduce to almost dry. Add the veal stock and rosemary; reduce to a sauce consistency. Finish with bleu cheese and any juices that have run out of the meat. Spoon sauce over meat and garnish with chopped, toasted pine nuts.

Serves 6

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