

Brix Restaurant
presents
Grilled Filet Mignon, Chive Potato Puree, Roasted Root Vegetables
&
Green Peppercorn Sauce
paired with
Crocker & Starr 2002 Stone Place Proprietary Red Wine

Ingredients: (Serves 4)

2 lbs. Beef Tenderloin, cut into 8 oz. steaks	½ lb. parsnip, cut into 1” cubes
¼ cup Cabernet Sauvignon	½ lb. carrots, cut into 1” cubes
½ cup olive oil	½ lb. celery root, cut into 1” cubes
8 sprigs fresh thyme	¼ cup olive oil
4 cloves fresh garlic, sliced	¼ cup shallots, sliced thin
2 lbs. Yukon Gold potatoes, peeled and quartered	¼ cup canned green peppercorns, drained
1 cup whole milk	1 cup Cabernet Sauvignon
¼ cup butter, softened	2 cups high quality beef stock
2 tbsp fresh chives, chopped	½ cup cream

Combine the steaks, wine, olive oil, thyme and garlic in a bowl and coat the steaks evenly with the liquid. Marinate the steaks overnight.

Place the potatoes in a pot and cover with water. Season the water with salt

Simmer the potatoes until tender and drain. Return the potatoes back to the pot. Scald the milk and add it to the potatoes. Add the butter, chives, salt and pepper. Whisk until smooth. Cover and reserve warm for service.

Place a large sauté pan on medium high heat, add the olive oil, parsnips, carrots and celery root. Cook until golden brown and tender. Season with salt and pepper. Reserve for service.

Place the shallots, peppercorns and wine in a sauce pot and reduce by half. Add the beef stock and reduce by half. Add the cream, bring to a simmer, strain. Reserve for service.
Remove the steaks from the marinade. Clean off the thyme and garlic. Season with salt and pepper. Grill on medium high heat until desired doneness.

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