

Celadon
presents
Grilled Filet Mignon with Blackened Tomato and Oregano
Sauce
paired with
2002 Showket Vineyards Cabernet Sauvignon - Napa Valley

Ingredients: Serves 6

5 plum tomatoes (about 1 pound)
1 pasilla chili
4 tablespoons (1/2 stick) butter
½ onion, finely chopped
1 large garlic clove, minced
½ yellow bell pepper, chopped
¼ cup red wine vinegar
¼ cup dry white wine
1 cup chicken stock
2 tbsp fresh oregano or 2 tsp. dried
1 tbsp chopped fresh thyme
6 each 7 oz. filet mignon steaks (about 1 inch thick)

Char tomatoes over gas flame or under broiler until skin begins to blacken. Cool. Coarsely chop (do not peel).

Heat heavy small skillet over medium-high heat. Add pasilla chili: cook until skin darkens, about 1 minute per side. Transfer to plate and cool. Seed, stem and cut chili into small pieces.

Melt 2 tbsp butter in heavy large saucepan over medium-high heat. Add onion and sauté until brown, about 12 minutes. Add garlic and bell pepper and sauté until soft, about 4 minutes. Add vinegar and wine and bring to boil, scraping up any browned pieces. Boil until liquid is reduced by half, about 5 minutes. Add charred tomatoes, chili and stock. Simmer until sauce thickens and is reduced to 3 cups, about 15 minutes. Puree sauce in blender until almost smooth. Add oregano and thyme.

Prepare barbecue (medium-high heat). Season steaks with salt and pepper. Grill to desired temperature about 5 minutes per side for rare. Transfer to plates. Bring sauce to simmer. Remove from heat. Whisk in remaining butter. Season with salt and pepper. Spoon sauce alongside.

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