

**FARM at the Carneros Inn**  
**Filet of Beef with Raisin and Pepper Sauce**  
**Paired with Volker Eisele 2004 Terzetto**

**Ingredients:**

**For the Fingerling Potatoes:**

1 tbsp extra virgin olive oil  
1 lb fingerling potatoes, halved lengthwise  
Salt & freshly ground white pepper  
1 tbsp unsalted butter  
1 clove garlic  
1 sprig thyme

Warm the oil in a large skillet over high heat. When the oil is hot, add the potatoes and season with salt and pepper. Brown evenly on all sides, turning as needed. Reduce the heat to medium, add the butter, garlic and thyme and cook until the potatoes are tender. Discard the garlic and thyme, set the potatoes aside and keep warm.

**Sautéed Spinach:**

1 ½ tsp unsalted butter  
1 ½ lbs spinach, stemmed and tough center veins removed  
2 cloves garlic crushed  
Salt & freshly ground white pepper

Melt the butter in a large skillet over high heat. Add the spinach and garlic and season to taste with salt and pepper. Toss until the spinach is tender but still bright green, about 5 minutes. Discard the garlic and drain off any liquid remaining in the pan. Set aside and keep warm.

**Beef & Sauce:**

½ cup golden raisins  
¼ cup cognac  
1 tsp coarsely crushed whole pink peppercorns  
1 tsp coarsely crushed whole green peppercorns  
½ tsp coarsely crushed whole black peppercorns  
1 whole Jamaican peppercorn crushed  
One 1 ½ lb beef tenderloin, trimmed of fat and cut into 4 slices.  
Coarse salt  
4 tbsp unsalted butter  
1/3 cup unsalted veal or beef stock

Bring 2 cups of water to a boil in a small pot. Add the raisins, reduce the heat and simmer for 5 minutes. Drain and run the raisins under cold running water. Drain again. Put the raisins into a small bowl and pour the cognac over. Cover the bowl with plastic wrap and refrigerate overnight.

Combine the peppercorns together. Season the meat with the coarse salt and press the peppercorns into the beef. Warm 2 tbsp butter in a large skillet over medium heat. Slip the filets into the pan and cook for 4-5 minutes on each side for medium-rare. Transfer the meat to a platter and keep warm.

Drain off the fat from the skillet. Add the raisins and cognac to the pan return the pan to high heat and bring to a boil. Cook until the liquid is reduced by half. Add the beef stock, reduce the heat and simmer for 2 minutes. Cut the remaining 2 tbsp butter into very small pieces. Gradually add the butter to the

sauce, while continuously stirring. Season to taste for salt. Add the meat to the pan and baste with the sauce.

**Plating:**

Divide the meat and sauce among four warm dinner plates. Serve with the fingerling potatoes and spinach.