

Bistro Jeanty's
Tournedos au Poivre
With Creamy Mushroom Chardonnay Sauce
Paired with Lamborn 2004 Cabernet Sauvignon
(Serves 6)

6 each 8oz. beef tenderloin steaks
½ cup large cracked black pepper – sifted
1 lb. haricot verts or regular green beans – blanched
½ cup shallots – diced
1 cup chicken stock
3-4 Tbls. Butter
1 lb. button mushrooms – ¼” sliced

Season both sides of the steaks with salt and coat well with pepper. In a sauté pan with a small amount of olive oil, sear the steaks well on both sides to form a crust. Roast in 400 degree oven to desired doneness. Meanwhile, slowly cook shallots in 1 Tbls. butter until tender and transparent. Add haricot verts, chicken stock and remaining butter. Cook until stock has reduced and butter has thickened.

In another pan, sauté sliced mushrooms in 2 Tbls. of butter and 1 oz. of olive oil. Season with salt and pepper. Add mushroom cream sauce (below) and reduce for about 5 minutes.

Place haricot verts in bottom of bowl(s) and then place tournedos on top of them. Evenly spoon mushroom over the top of the tournedos along with 3-4 ounces of the cream sauce. Garnish with chopped Italian parsley.

For the sauce

½ lb. shallots – sliced thin
12 oz. chardonnay
1&1/2 lbs. button mushrooms – sliced thin
1 qt. cream
3 sprigs fresh thyme
Salt & pepper to taste

Reduce shallots and wine in pan over high heat until just dry. Add cream, mushrooms and thyme. Slowly simmer for 30 minutes. Season to taste. Strain through a fine strainer, making sure to push down really well on the mushrooms to extract all the juice and flavors.