

***Seared Beef Carpaccio with Crispy Fried Shallots,
Ginger, Lemongrass and a Vietnamese Herb Salad
Paired with
2000 Fife Cabernet Franc***

3 lbs. Center cut prime beef tenderloin
½ cup All purpose flour
1 tbsp. Sea Salt
2 Scallions, cut on a bias
1 Tsp. Cracked black pepper
¼ cup ginger, peeled and very finely sliced
¼ cup Extra virgin olive oil to coat
2 red jalapenos, seeded and finely sliced
3 Tbls. Olive oil for salad
¼ cup ea. Cilantro, dill, mint, thai basil
½ Lemon and chive sticks
2 Stalks lemongrass
½ cup radishes cut thinly
2 cups Peanut oil
4 Cloves of garlic, thinly sliced
3 Shallots

For the lemongrass oil:

Trim the tough outer layers off of the lemongrass and root end. Very finely chop the lemongrass and add to ½ cup peanut oil and gently heat (without boiling) for 5 minutes. Remove from heat and let sit out at room temperature. This can be made a day ahead.

For the fried garlic and shallots:

Heat the remaining 1.5 cups of peanut oil to 300 degrees and fry garlic until golden brown, remove with a slotted spoon and turn the oil up to 350 degrees. Dredge the shallots in the flour and fry until crisp in oil.

For the beef carpaccio:

Brush the beef with olive oil and rub with salt and pepper. Sear over a hot grill and let rest 10 minutes. Reserve any juices for the vinaigrette.

Assemble the carpaccio:

Slice the beef as thin as possible and place onto a large platter. Season with salt and pepper, drizzle with chopped lemongrass oil and garnish with fried shallots, garlic, chilies, scallions, ginger, radishes and the herbs (tossed with lemon juice, olive oil and the meat juices). Serve this dish in the center of the table with crusty toasted bread and the Fife Cabernet Franc.