

# Filet avec Béarnaise

- 4 pieces filet mignon
- 1-2 cloves garlic
- 1 Tbsp. butter + 1 Tbsp. olive oil
- 2 Tbsp. minced shallot
- 1 tsp. tarragon
- 2 Tbsp. red wine vinegar
- 1 egg
- 1 tsp. Dijon mustard
- 1 Tbsp. lemon juice
- 1 c. melted butter, still warm

Cut garlic in half and rub cut side over filets. Melt 1 Tbsp. butter with olive oil in skillet over medium high heat. Cook filets to desired doneness, 3-4 minutes per side. Meanwhile for béarnaise, combine shallot, tarragon, and vinegar in small saucepan; cook over medium heat, stirring often, until liquid is almost evaporated. Transfer to blender; add egg, Dijon, and lemon juice. Whirl to mix well before adding melted butter, a few drops at a time to begin, then a thin steady stream. To serve, place filet on plate and spoon béarnaise sauce over.

*Accompany with Cooper-Garrod Cabernet Sauvignon*