



Seared Beef Tenderloin with Mushroom-Madeira Glaze

SERVING 6

Delicious does not mean complicated, and this dish is the epitome of this statement. Quickly seared, the tenderloin is rare, juicy, and incredibly tender. As it rests while the Madeira glaze is being made, this elegant, delicious meal can be created in less than 20 minutes. Serve with a deep and bold red wine, with notes of smoke and leather, to pull all the subtle flavors from the meat to the forefront. The earthy and nutty glaze compliments both the wine and tenderloin.

Tasting notes - 2020 Ghost Block Estate Cabernet Sauvignon

This wine offers a harmonious balance of rich dark fruit, blackberries, and plums with hints of violet, chocolate, vanilla, and spices with aromatics on the palate. Fined grain tannins frame the velvety mid-palate with a crisp, lingering finish. A wine well-structured and complex which will perfectly pair with grilled beef tenderloin.

Ingredients

5 lbs beef tenderloin, trimmed	½ tsp sea salt
2 tsp flaky sea salt	½ cup Madeira
2 Tbsp ground black pepper	¾ cup beef stock
½ cup melted butter	2 Tbsp All Purpose flour
1 large shallot	2 sprigs thyme
2 ½ cups brown mushrooms	2 bay leaves
2 Tbsp olive oil	2 Tbsp cold butter

Directions

Preheat the broiler to high. Cover a baking sheet with aluminum foil. Please don't use parchment paper as it will burn and could catch fire. Pat the tenderloin with a paper towel to dry it and place it on a prepared baking sheet.

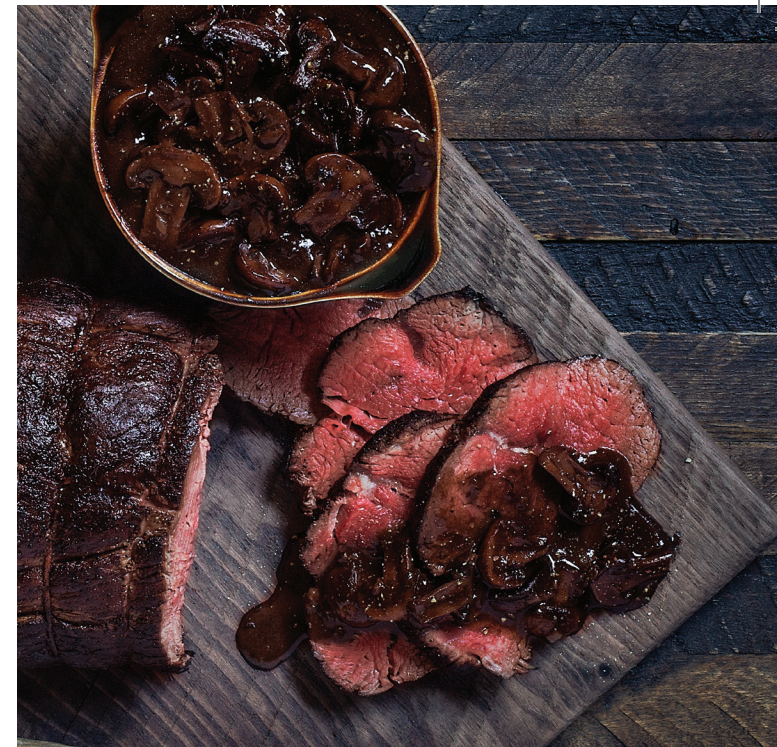
In a small bowl mix together the flaky sea salt, pepper, and melted butter. Using a basting brush, generously spread the melted butter mixture all over the beef tenderloin, ensuring the salt and pepper are well distributed over the surface of the beef. The butter will absorb into the beef, although if a little puddles on the baking sheet that is ok. Place the tenderloin under the broiler and watch it closely, turning the meat and the pan so it browns evenly, for a total cooking time of **7 — 10 minutes**. The meat is done when the internal temperature is **110°F**. Remove from the oven, and tent with foil. Allow resting for **10 minutes**.

Dice the shallot and thinly slice the mushrooms. Place the shallot, mushrooms, and olive oil in a large heavy bottomed frying pan, over medium high heat. Sprinkle with sea salt and only stir occasionally, allowing them to brown.

In a small bowl whisk together the Madeira, beef stock and flour until no lumps remain. When the mushrooms are golden and soft, pour in the Madeira mixture and add the thyme and bay leaves. Bring to a rolling boil, and boil for **2 minutes**, stirring constantly allowing the sauce to slightly thicken. Remove from heat, remove the herbs, and quickly stir in the melted butter.

Carve the tenderloin into thin slices and place on a serving platter. Serve with the Mushroom Madeira glaze on the side.

Leftover tenderloin will keep in an airtight container for up to **3 days**, the mushroom glaze will store in an airtight container for up to one week.



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Cabernet Sauvignon

Vintage: 2020

Vineyard: Oakville, Yountville

Recognition: Flagship wine