



FILET MIGNON WITH BURGUNDY SAUCE & STRING BEAN MEDLEY

Filet Mignon:

(4) 4 oz. filets
Pepper (Coarse or Cracked)
Kosher Salt
Olive Oil or Vegetable Oil

Burgundy Sauce:

1 tsp Olive Oil
2 tsp butter
(2) Shallots minced
(2) Cups Red Burgundy Wine
Pinch of Rosemary
Pinch of Thyme
1 cup of Demi Glaze
Salt & Pepper to taste

Sautéed Green Beans & Carrots

1 lb. of each sliced
Olive Oil
3 tsp butter
1 tsp minced garlic
Salt & Pepper to taste