



FILET MIGNON WITH TRUFFLE PAN-SAUCE & FOIE GRAS RECIPE

Ingredients:

- Neutral oil
- 4 Grass-Fed Beef Filet Mignon
- Kosher salt & freshly ground black pepper
- 1 Black Truffle Butter
- 1 Veal Demi-Glace
- 1 Medallion of Foie Gras with Black Truffle

Instructions:

1. In a heavy skillet over high flame, heat a teaspoon of oil; season steaks with salt and pepper. When the pan is hot add steaks and sear for about 3 minutes; turn steaks over and add about half of the truffle butter to the pan. Baste steaks with truffle butter while continuing to sear, about 3 more minutes for rare. Transfer steaks to a warm sheet pan to rest.
2. Meanwhile preheat broiler and prepare the sauce. Cut four ½-inch slices of the medallion of foie gras and set aside.
3. To the same pan over medium-high heat, add demi-glace, scraping up any browned bits from the bottom of the pan. Cook, stirring, until demi-glace has thickened to a syrupy consistency. Remove from heat and whisk in remaining truffle butter. Taste for seasoning, add salt and pepper if needed.
4. Top each steak with a slice of foie gras and place under the broiler to soften, about 1 minute. Spoon pan-sauce onto four warm plates and place a steak on each. Serve immediately.

ULTIMATE FILET MIGNON DINNER



4 GRASS-FED BEEF FILET MIGNON STEAKS (8oz each)
Cut from the tenderloin, these juicy, ample steaks are 2 inches thick and perfect for the discriminating steak lover. From Angus and Hereford cattle raised on a diet of 100% grass in Australia, without the use of antibiotics or hormones.



1 FOIE GRAS MEDALLION WITH TRUFFLES (6oz)
An exclusive D'Artagnan recipe, made with 100% foie gras from Moulard ducks, Sauternes wine and 2% real black truffles. There are no additives or preservatives in this creamy, ready-to-eat spread.



1 BLACK TRUFFLE BUTTER (3oz)
Made with pure creamery butter and flecked with real black truffles, this sweet and tasty spread is ideal for bread, crackers, or for cooking. Replace butter with truffle butter for delicious results.



1 VEAL DEMI-GLACE (7oz)
Made from a traditional recipe using veal bones, aromatic vegetables, water, wine and nothing else, our veal demi-glace is slow-cooked for many hours, creating concentrated flavor and silky smooth texture.