



VINT. 2013

BERINGER
FOUNDERS' ESTATE®

CABERNET SAUVIGNON
CALIFORNIA

Brothers Jacob & Frederick founded Beringer
in 1876, believing Napa could produce
world-renowned wines.

The longest continually
operating winery in California

J. A. Beringer & Company
OUR FOUNDERS

**THE OFFICIAL WINE
OF STEAK**

.....

R Black Truffle Filet
Con Carpaccio

.....

PAIR WITH

BERINGER FOUNDERS' ESTATE
CABERNET SAUVIGNON

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TASTING NOTES

Pair with the new blend of Beringer Founders' Estate Cabernet Sauvignon, which was sourced from some of California's most renowned and emerging appellations. More than half of the wine comes from coastal vineyards, including ones in Paso Robles and Monterey. Vineyards in Lodi, San Joaquin and Sacramento counties comprise the balance of the blend, which has a distinct varietal profile full of dark, rich, red fruit characteristics, enriched by toasted oak and spice from aging on French oak.

SERVES **7**

R **Black Truffle Filet Con Carpaccio**

BY DOROTHY MOELLER | HONORARY GRILL MASTER
 2011 GREAT STEAK CHALLENGE FINALIST

INGREDIENTS

- (7) 1-½-inch cuts of filet mignon
- 1 bag arugula (12 leaves per plate)
- 18 pieces of shaved parmesan
- 6 thin slices red onion
- (6) ¼-inch slices Portuguese bread
- 6 tbsp black truffle butter
- 6 tsp black truffle oil

- 1 tsp each of fresh cracked pepper and kosher salt for seasoning to taste
- 1 tbsp red wine vinegar
- 2 tbsp olive oil
- ½ tsp fresh cracked black pepper
- ¼ tsp kosher salt

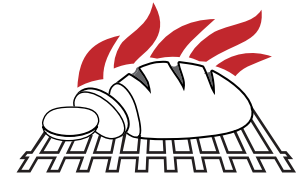
PREPARATION



1 • Slice and reserve 18 paper-thin slices raw filet for carpaccio.



2 • Heat gas grill to high.
 • Grill filets 6 minutes on one side, 5 minutes on the other, to medium rare.
 • Allow to rest 10 minutes.



3 • Grill bread 5 minutes.

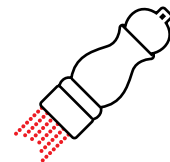
VINAIGRETTE



4 • Whisk red wine vinegar, olive oil, kosher salt and pepper in bowl.



5 • Assemble ingredients in the following order: filet mignon, black truffle butter, grilled bread, arugula, red onion, red wine vinaigrette, carpaccio, shaved parmesan.



6 • To finish, drizzle with black truffle oil, pinch of salt and fresh cracked pepper from pepper mill.