



**THE OFFICIAL WINE
OF STEAK**

.....
R Grilled Filet Oscar with
Blood Orange Hollandaise

PAIR WITH

BERINGER FOUNDERS' ESTATE
SMOOTH RED BLEND
.....

SERVES **4**

R Grilled Filet Oscar with Blood Orange Hollandaise

BY ANGELA | HONORARY GRILL MASTER
 2013 GREAT STEAK CHALLENGE FIRST-PLACE WINNER

BERINGER FOUNDERS' ESTATE SMOOTH RED BLEND

T TASTING NOTES

Enjoy this steak with Beringer Founders' Estate Smooth Red Blend, a fusion of Cabernet, Merlot, Syrah and Petite Sirah. The blend displays flavors of ripe raspberries, blackberries and plums with a hint of brown spice and vanilla that lead to a smooth finish, hence its name.



INGREDIENTS

- (4) filet mignons, about 6 oz each
- 4 king crab legs (without claws, and preferably pre-scored), about 2 lbs. total weight
- 1 tsp salt
- 1 tsp ground white pepper
- 16 fresh asparagus spears, woody ends trimmed
- 3 large egg yolks
- ¼ tsp ground white pepper
- ¼ tsp salt
- ¼ cup fresh blood orange juice
- 4 oz salted butter

PREPARATION



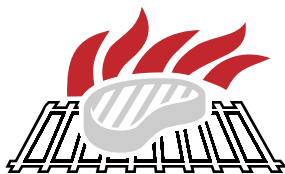
1 • Sprinkle the steaks evenly on both sides with 1 tsp salt and ground white pepper. Set aside to let them come to room temperature.



2 • Preheat grill to medium-high heat. Toss asparagus with olive oil.



3 • Using a vegetable grill pan, grill the asparagus for about 5 minutes, turning occasionally. Remove from the grill to a plate and tent with foil to retain heat.



4 • Place steaks on the grill and cook for 4-5 minutes per side or until they are medium rare, turning once. Remove steaks to a platter to rest.



5 • Place crab legs on the grill. Cook for about 5 minutes or until the crab legs have some charred spots.
 • Remove crab legs from grill and tent with foil to keep warm.



6 • In a blender, combine egg yolks, ¼ tsp white pepper, ¼ tsp salt and blood orange juice. Blend until smooth.
 • Using a grill-safe saucepan, heat butter on the grill until hot and foamy.
 • Remove top from blender and stream the hot butter into the egg mixture while the blender is running on medium low. The sauce will thicken as butter is incorporated.

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7 • Remove top from blender and stream the hot butter into the egg mixture while the blender is running on medium low. The sauce will thicken as butter is incorporated.



8 • To serve, place a grilled filet mignon on each serving plate. Remove meat from crab legs and divide evenly over filets. Top each serving with 4 of the grilled asparagus spears and drizzle with a quarter of the sauce. Serve immediately.