

Pair with our special holiday bottle: *Martin Ray 2008 Reserve Howell Mountain Cabernet Sauvignon*

Hearty Winter Salad with Fillet Mignon and Blue Castello

Dressing

½ cup balsamic vinegar
2 tsp. Dijon mustard
4 cloves fresh garlic, minced
½ shallot, thinly sliced shallot
1 tsp. wildflower honey
7 fresh thyme leaves, chopped
1 tsp. brown sugar
1 c. extra virgin olive oil
salt and pepper to taste

Combine all ingredients *except* for olive oil in a blender. Once blended, slowly add olive oil in a steady stream through hole in top of blender lid with blender on low speed. Keep blending until dressing emulsified and dressing is thick and creamy looking.

**How often can you pair a
big ol' cab with salad?**

www.martinraywinery.com

Salad

2 large blue potatoes, cubed
4 Tbsp. extra-virgin olive oil
2 sprigs fresh rosemary
4 sprigs fresh thyme
2 large yellow onions, coarsely chopped
4 6oz. prime fillet mignons
2 heads of butter lettuce, washed and hand torn
2 cups yellow cherry tomatoes, halved
½ lb. Blue Castello, or other cow's milk blue cheese

Preheat oven to 375 degrees. Toss potatoes, rosemary and thyme in 3 Tbsp olive oil and spread on baking sheet. Roast for 20 minutes, or until crispy. Heat remaining 1 Tbsp olive oil in a fry pan over medium heat, add onions, and sauté until caramelized (about 15 minutes). Season steaks with salt and pepper and grill about 7 minutes on each side. Let stand for 3-5 minutes before cutting into 1-inch cubes. Mix, toss with dressing and serve. Enjoy!



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Martin Ray 2008 Howell Mtn Cab
“92 POINTS—Wine Enthusiast”

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