

## Michael Landis Cheese Pairings & Recipes

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*Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner*

### *Medallions of Beef Tenderloin with Cabernet Roasted Shallot jus paired with the Intrinsic Cabernet Sauvignon*

#### *INTRINSIC Cabernet Sauvignon*

INTRINSIC Cabernet Sauvignon is a truthful expression of Cabernet Sauvignon from Washington's Columbia Valley, yet its uniqueness stems from chances taken. Most Cabernet Sauvignon stays on the skins for up to 1 month; however, INTRINSIC remained on the skins for nine months, resulting in an unexpected silkiness and smooth mouthfeel. As a nod to the urban aesthetic, 10% of the wine fermented in a concrete tank, lending mineral notes in the wine. The end result is a rustic, yet sophisticated wine as captivating as the cities in which it will be savored. "INTRINSIC is a true expression of Cabernet Sauvignon in Washington, yet with a new, distinct take. This wine has a refined nose with aromas of leather and cherries that are truthful to Cabernet Sauvignon in Washington. The flavors are layered with tones of blueberry jam, pomegranate and chocolate. The texture is rustic, yet silky, with a unique savory and inviting finish."



*Medallions of Beef Tenderloin with Cabernet Roasted Shallot jus*

Serves 2

1 Lb Beef Tenderloin  
2 Tbls Olive Oil  
Salt  
Pepper

#### Directions

Preheat oven to 400°.

Bring a sauté pan to high heat. Add 2 tablespoon of olive oil.

Sear until they are a rich brown color, about 2 minutes per side.

Lightly sprinkle with salt and place in oven for about 8 minutes for medium rare; remove from oven to a warm place to rest the meat for another 5 minutes.