



Beef Tagliata, Arugula and Trevisana Salad Paired with Cabernet Sauvignon Reserve 2014

Ingredients

- ¼ cup balsamic vinegar, plus extra to drizzle
- 2 Tbsp. extra virgin olive oil, plus extra to drizzle
- 2 Tbsp. chopped fresh rosemary
- 1 Tbsp. chopped thyme
- 1½ pounds beef tenderloin
- 1 Tbsp. sea salt
- 2 Tbsp. coarsely ground black pepper
- 1 Tbsp. canola oil
- 2 cups baby arugula
- 2 cups sliced trevisana
- Parmigiano-Reggiano cheese shavings

Preparation

- Preheat oven to 350°F. Whisk vinegar, olive oil, rosemary and thyme in small bowl to make marinade. Place beef on platter. Spoon marinade over meat, turning to coat completely. Let it marinate for 2 hours. Sprinkle both sides of the tenderloin with salt and pepper. Heat canola oil in heavy, large oven-proof skillet over high heat. Add beef and brown on all sides, about 5 minutes. Transfer skillet to oven. Cook beef to desired temperature, about 30 minutes for rare. Transfer beef to platter. Let rest 10 minutes.
- In a small bowl, toss arugula and trevisana. Slice beef thinly and divide among 4 plates. Drizzle juices from platter over beef. Sprinkle with salt. Top with arugula and trevisana. Then drizzle with olive oil and vinegar. Sprinkle with salt and pepper. Top with cheese and serve.