



2018 CABERNET SAUVIGNON

OLSEN VINEYARDS
Yakima Valley AVA

BEEF TARTARE

Served with Quail Egg and Vegetable Chips



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BEEF TARTARE

Serves 4

INGREDIENTS

Beef

1 Beef Tenderloin

Parsley, Minced

4 Quail Eggs

Vegetable Chips,
Store Bought

Sauce

2 tbsp Dijon Mustard

2 tbsp Ketchup

2 tbsp Capers, Minced

2 tbsp Cornichons

1 ea Egg Yolk

1 small Shallot, Minced

1 tbsp Olive Oil

Parsley, Minced

Chives, Finely Chopped

Worcestershire Sauce

Tabasco

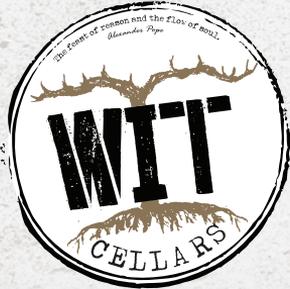
Brandy

Black Pepper, Ground

Sea Salt

DIRECTIONS

1. Dice beef fine by hand
2. Mix all sauce ingredients together in bowl
3. Toss beef into sauce to combine
4. Top each serving with 1 quail egg
5. Serve with vegetable chips



Prosser Tasting Room:

2880 Lee Rd., Suite A
509.786.1311



Woodinville Tasting Room:

19501 144th Ave. NE, Suite A-400
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