



2018 CABERNET SAUVIGNON

OLSEN VINEYARDS
Yakima Valley AVA

BEEF TARTARE

Served with Quail Egg and Vegetable Chips



2880 Lee Rd, Suite A
Prosser, WA 99350
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WitCellars.com



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Richland, WA 99354
509.946.6404
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BEEF TARTARE

Serves 4

INGREDIENTS

Beef

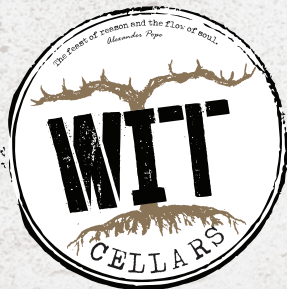
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|---|----------------------------------|
| 1 | Beef Tenderloin |
| | Parsley, Minced |
| 4 | Quail Eggs |
| | Vegetable Chips,
Store Bought |

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
425.286.6516

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