



## **Grilled Petit Filet with Gorgonzola Butter, Potato Medley and Grilled Veggies**

Serves: 4

Serve with Joseph Phelps Vineyards Insignia

4 ea. petit filets  
12 ea. baby carrots  
12 ea. baby zucchini  
12 ea. baby patty pans

Toss assorted vegetables in olive oil. Season with salt & pepper. Grill the filet mignon and vegetables over hot coals and wood chips.

### **For the Gorgonzola Butter:**

¼ cup toasted walnuts  
8 oz. gorgonzola cheese  
1 tsp. Worcestershire Sauce  
Freshly ground black pepper to taste

Blend all ingredients in a blender until it forms a smooth paste and set aside.

### **Potato Medley:**

4 of ea. red, white and blue potatoes  
2 ea. shallots  
2 ea. corn on the cob  
1 ea. red pepper, finely diced  
4 Tbsp. olive oil

In a large pot, cover potatoes with water and cook on a low heat until tender (do not boil). Remove the potatoes from the heat, drain and chill in refrigerator. Once cool, peel and dice into ¼ inch cubes and set aside. Chop shallots and remove corn from the cob and roast in oven until golden. Toss the red pepper with shallots, corn and potatoes in hot skillet with 2 Tbls. olive oil until slightly brown.

Serve the filet topped with a dollop of gorgonzola butter with the potatoes and veggies on the side.