



LAKEWOOD  
VINEYARDS

## Filet of Beef

Paired with Lakewood Vineyards Reserve Cabernet Franc

- 1 whole filet of beef (4-5 lbs), trimmed and tied
- 2 Tbsp. butter at room temperature
- 1 Tbsp. salt
- 1 Tbsp. coarsely ground black pepper

Preheat oven to 500°.

Place beef on a baking sheet and pat the outside dry with a paper towel. Spread the butter on with your hands. Sprinkle evenly with the salt and pepper. Roast in the oven for exactly 22 minutes for rare and 25 minutes for medium rare.

Remove the beef from the oven, and cover tightly with foil. Allow the meat to rest at room temperature for 20 minutes. remove the strings and slice the filet thickly.

Enjoy with Lakewood Vineyards Reserve Cabernet Franc.