

Filet Mignon for 2

2 – 8oz filets
Borsari salt



Bring the filets to room temperature. Rub filets with Olive Oil and sprinkle Borsari salt. Using a cast iron skillet, sear them on high heat for 3-4 minutes per side. Transfer them in skillet to the oven and finish cooking them at 325° F for another 10-15 minutes until internal temperature of filets reaches 135° F for medium rare. Before taking them out of the oven, add a teaspoon of butter on top of each filet. Once you take them out of the oven, let them rest for 5 minutes before serving, this will raise temperature another 5 degrees and redistribute juices inside each filet. Serve with our Chef prepared Creamed Spinach, Risotto or Mashed Potatoes.

