December 2025

Celebratory Selections
REDS

Ross Andrew Huntsman Cabernet Sauvignon 2022
Columbia Valley, Washington

Aromas of dusty cherries, black plum, and walnut, with hints of molasses and smoke. On the palate, it features black currant and black cherry flavors with a chewy texture, complemented by notes of black pepper, green peppercorns, and anise on the finish. Full-bodied, super-smooth with flavors of cassis and mocha, alongside vanilla notes.

Twenty Acres Cabernet Sauvignon 2022
California

Aromas of blackberry, dark cherry, and a touch of vanilla and toasted oak. On the palate, it offers layers of ripe fruit, cocoa, and warm baking spices, balanced by smooth tannins and a touch of earthy depth. The finish is long and expressive, with lingering notes of cedar and pepper.

Wine Club Policy:
Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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BEEF TENDERLOIN W/ GARLIC-HERB BUTTER

Ingredients

- 2 tablespoons coarsely ground black pepper
- 1 teaspoon kosher salt
- 1 teaspoon dark brown sugar
- 1 teaspoon soy sauce
- 1/2 teaspoon apple cider vinegar
- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- 6 tenderloin steaks, about 1 1/2 inches thick
- 4 garlic cloves, unpeeled
- 1/4 teaspoon fresh thyme
- 1/4 teaspoon fresh rosemary
- 1/4 teaspoon fresh oregano
- 4 tablespoons unsalted butter, softened

Cooking Instructions

1. Preheat the oven to 275°. In a bowl, mix the pepper, salt, brown sugar, soy sauce, vinegar and 1 teaspoon of olive oil. Rub 2 teaspoons of the paste all over each steak. Wrap the steaks individually in plastic and let stand at room temperature for 1 hour.
2. Meanwhile, on a double-layer square of aluminum foil, toss the garlic with the herbs; drizzle the remaining 1 tablespoon of oil on top. Fold the foil to enclose the garlic and transfer to a baking sheet. Roast for 45 minutes, until the garlic is very soft.
3. When the garlic is cool, squeeze the cloves from their skins into a bowl; add the herbs. Using a fork, mash the garlic with the herbs and butter. Spoon the garlic butter onto a sheet of plastic wrap, roll into a log and refrigerate until firm, 30 minutes.
4. Heat gas grill. Unwrap each steak and grill over high heat for about 7 minutes, turning once, for rare meat. For medium-rare, transfer the steaks to the cool side of the grill, close the lid and cook for 4 minutes longer, turning them once halfway through. Top the steaks with the garlic-herb butter and let stand for 5 minutes, then serve.

***Pair with Twenty Acres Cabernet Sauvignon 2022**