Bourbon Beef Tenderloin with Micro Greens

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 pound beef tenderloin
- 2 tablespoons olive oil
- Kosher salt
- Freshly ground black pepper
- 1 pint bourbon
- 1/4 cup veal glace
- 1 cup micro greens

Instructions

Cut beef into 1-inch diameter medallions, 1/4-inch thick, rub with olive oil and season with kosher salt and ground black pepper.

Simmer bourbon until reduced by 3/4. Add veal glace. Adjust seasoning with salt and pepper. Remove from heat and chill.

Sear beef medallions until rare. Chill. Garnish with bourbon reduction and micro greens.