

# New Moon Cafe

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## **ROAST FILET MIGNON**

Take Center cut of Filet (figure about 10 oz. raw meat per person), Make sure all Fat & “silver skin” is removed. Wrap in Bacon and tie. Season with Pepper (the salt is in the Bacon).

Sear in Hot pan on all sides.

Roast in Hot oven (475-500°) until done to your liking (about 20 minutes for medium rare)

[130° F. with thermometer for medium rare].

Remove from oven and let rest for 10 minutes before serving...then slice