

FILET OSKAR*Chef John Cory Sims*

THE STEAKHOUSE

10 ounces **filet mignon**
 2 spears **asparagus**, blanched
 2 ounces **crabmeat**

3 ounces **Bernaise Sauce**
 1 pinch fresh **parsley**, chopped

1. Grill or broil the steak to desired temperature.
2. Select 2 asparagus spears of approximately the same size. Cut each spear in half, and split lengthwise to ensure that the pieces are approximately the same size.
3. While filet is cooking, place asparagus and crabmeat in a single layer in a pie tin or on a cookie sheet. Heat thoroughly in a 400 degree oven for approximately 8-10 minutes.
4. When the filet is cooked, remove it from the broiler or grill and slice it in half, against the grain, and place each half on a plate.
5. Remove the crab meat and asparagus from the oven and place the 4 pieces of asparagus halves on top of each filet to form a squared off "H" design for the crab meat to rest on. Place asparagus carefully so that it will support the crab meat.
6. Place one half of the crab meat on top of asparagus on each filet half.
7. Pour 1 1/2 ounces of Bernaise Sauce over the top of each filet and garnish with a sprinkle of fresh chopped parsley.

Serves 2