

## Filet Mignon vs New York Strip (vsdiff.com)

Attribute	Filet Mignon	New York Strip
Primary cut	Tenderloin (center of <i>loin</i> )	Short loin / striploin (long, near the <i>sirloin</i> )
Texture	Exceptionally <b>tender</b> , fine-grained	Chewier bite, firmer with coarse grain
Flavor	Mild, <b>subtle</b> beefiness	Robust, <b>buttery</b> beef flavor
Fat / marbling	Low marbling (often <i>minimal</i> )	Higher marbling (typically <i>moderate</i> )
Preferred doneness	Rare-medium-rare to preserve <b>tenderness</b>	Medium-rare-medium to build <i>flavor</i>
Typical price	Higher per ounce (often ~ <b>20-50%</b> more)	Moderately priced; good value for <b>flavor</b>

Source: <https://vsdiff.com/filet-mignon-vs-new-york-strip/>