



The Marriage of Wine and Food™

Strawberry Salad with Goat Cheese, Pistachios and Tarragon Vinaigrette

Wine Pairing: Rosé or Pinot Noir

Serves 6-8

1 Tablespoon	Minced shallots
1 Tablespoon	Fresh Tarragon leaves, chopped
¼ cup	Champagne vinegar
1 teaspoon	Honey
¼ cup	Canola oil
	Kosher salt and freshly ground black pepper
2	Heads Butter Lettuce, torn into 1-inch pieces
2	Medium heads Radicchio, torn into 1-inch pieces
3	Belgian endives, leaves separated but kept whole
2 pint baskets	Fresh, ripe Strawberries, hulled and quartered lengthwise
6 ounces	Fresh Goat cheese, crumbled
¼ cup	Pistachios, lightly toasted and roughly chopped

- In a small bowl combine shallots, tarragon, vinegar and honey. Let sit a few minutes. Whisk in oil to emulsify and season to taste with salt and pepper.
- Put Butter lettuce, radicchio and endive in a large bowl and toss lightly with vinaigrette. Divide salad between plates.
- Put strawberries in the same mixing bowl, add a little more dressing and toss to coat lightly. Do not overdress. Portion strawberries equally over dressed greens.
- Sprinkle goat cheese and pistachios over each plate and serve immediately with warm baguette.