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THE SALAD

Recipe on back of card >>

EstablishmentCHS.com

The Salad

Fresh lettuce

Thinly sliced radishes

Pickled mustard seeds

Blue cheese vinaigrette

Pickled Mustard Seeds

1 cup yellow mustard seeds

1 cup rice wine vinegar

$\frac{3}{4}$ cup water

$\frac{1}{2}$ cup sugar

1 tbsp salt

Combine all in a sauce pot and simmer very low, stir occasionally. Careful not to caramelize the sugar.

Bleu Cheese Vinaigrette

$\frac{1}{2}$ cup champagne vinegar

$\frac{1}{2}$ cup lemon juice

6 oz blue cheese crumble

1 cup buttermilk

2 cups olive oil

Combine all until smooth. Drizzle in olive oil.