

BLUEBERRY & GOAT CHEESE SALAD WITH CITRONETTE DRESSING



Pair With

**2019
Pinot Blanc**



Rodrigue Molyneux
Estate Vineyard & Winery
3053 Marina Ave.
Livermore, CA 94550
www.rmwinery.com

INGREDIENTS

SALAD INGREDIENTS

½ head of green leaf lettuce
1 cup crumbled goat Cheese
½ cup toasted almonds
½ cup blueberries

DRESSING INGREDIENTS

½ teaspoon finely grated lemon zest
1 tablespoon fresh lemon juice
1 large garlic clove, pressed or minced
3 tablespoons good quality olive oil
1 teaspoon of fresh Chopped tarragon or Italian parsley (optional)

DIRECTIONS

1. Wash and chop the lettuce.
2. Top with crumbled goat cheese, toasted almonds and blueberries.
3. Drizzle with Citronette Dressing.

Citronette Dressing:

1. Combine all ingredients except for the olive oil.
2. Wisk in the olive oil to emulsify.

Bon Appetit!