



DANCING BULL

Sonoma-Style Wild Greens Salad

Serves 4

INGREDIENTS

For the salad:

1c. Assorted fresh green olives, pitted and roughly chopped
8 Fresh figs, cut in four (or six dried figs, roughly chopped)
2c. Wild greens (salad mix)
½ c. Shaved Parmesan cheese
Freshly ground black pepper to taste

For the vinaigrette:

3T Extra virgin olive oil
1T Fresh lemon juice
1T Honey

INSTRUCTIONS

Method:

In a medium-sized bowl, whisk together olive oil, lemon juice, and honey.

In a separate small bowl, mix together olives and figs. Divide the wild greens on four plates. Place a quarter of the fig mixture on top of each salad. Drizzle each salad with one tablespoon of vinaigrette. Garnish each salad with shaved Parmesan. Grace with a dash of freshly ground black pepper and serve.

Serve with Dancing Bull Chardonnay.