

*Restaurant "Go Fish" of St. Helena
presents
Garden Beet Salad
paired with Ottimino 2004 Von Weidlich Vineyard Zinfandel*

INGREDIENTS:

3 each red beet
3 ea. gold baby beet
1 bunch thyme
1 oz. capricious dry aged goat cheese
¼ cup micro mizuna
Kosher salt and black pepper
Grapeseed oil
½ cup sherry vinegar
1 cup Salute grapeseed oil
2 tsp. shallot, minced

PREPARATION:

Toss beets individually in oil, salt and pepper. Place in hotel pan with thyme sprigs and enough water to cover bottom. Cover with foil and roast at 350 degrees until tender. Steak knife should glide gently through. Refrigerate and peel once cool. Cut in 1/8ths. Shave thin slices of goat cheese.

For vinaigrette, mix shallots, banyuls vinegar and grapeseed oil. Season with salt and black pepper.

To plate in separate bowls, toss beets with a little vinaigrette and salt and pepper to season. Place beets with alternating colors and spread throughout plate. Toss epic roots mache mache gently in vinaigrette to season. Place in center of plate. Place shavings of cheese over and round mache. If a vegetable juicer is available you can juice some red beets and reduce the juice making a nice dressing for the plate.