

**Bistro Jeanty's**  
**Beet & Mache Salad with Goat Cheese and Truffle Vinaigrette**  
**Paired with**  
**Vinum 2005 Red Dirt Red**

(Serves 8)

4 cups red beets, cooked, diced (2-3 pounds raw; cooked in salted boiling water until tender, cooled, peeled, diced)

1/4 cup sherry vinegar

1/3 cup extra virgin olive oil

1-1/2 tsp. salt

1 tsp. ground black pepper

Combine all above ingredients well and allow to marinate 6-8 hours or overnight.

**Truffle Vinaigrette**

1/4	cup	lemon juice	3/4	cup	extra virgin olive oil
1/2	tsp.	kosher salt	1/4	cup	white truffle oil
1/4	tsp.	ground black pepper			

Mix lemon juice with salt and pepper and allow salt to dissolve. Whisk in olive and truffle oils.

To serve you will need:

8 ozs. Goat cheese

6-8 ozs. Mache lettuce

**TO ASSEMBLE THE DISH**

In serving bowl(s) mound beets in center of bowls. Place mache lettuce in center on top of beets. Crumble goat cheese over the top of entire salad, being careful not to crush the lettuce. Drizzle truffle vinaigrette over top and garnish with fresh ground black pepper.