



Inspired by Starks Steak House, way more than a Steak House
Kale Salad, Lemon Vinaigrette, pumpkin seeds, croutons.

Vinaigrette

Juice of 1 large lemon (Meyer or real lemon depending on your preference)

1 garlic clove

¼ cup fresh chives & dill

½ cup XV Olive Oil

1 tsp Dijon mustard

2 tbsp Rice Wine Vinegar

Salt & pepper

1 whole bunch Lacinto Kale (cleaned, drained)

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Whisk lemon juice with garlic, herbs, olive oil, mustard and vinegar. Add salt & pepper to taste.

Remove stems from kale and tear into smaller pieces.

Toss kale with lemon vinaigrette, add raw pumpkin seeds, fresh shaved parmesan, crusty croutons

Croutons – coarsely rip baguette into bite sized pieces, sauce pan on low – medium, 1 tsp olive oil in pan, salt and pepper, 1 clove diced garlic. Add more olive oil as needed. Toss and rotate until crispy golden brown. Let cool.

*Pair with PMV Sauvignon Blanc