

## Third Course

**Red Beet Salad** – Syrah vinaigrette, chopped walnuts, parsley and feta cheese.

Paired with Victor Hugo 2004 Petite Syrah

Ingredients – one pound of red beets, a one-half cup of syrah vinaigrette (2 oz. Allure Estate syrah wine vinegar, 2 oz. extra-virgin olive oil, 1 tsp. Dijon mustard), 1 oz. chopped walnuts, 1 oz. crumbled feta cheese. 1 tablespoon of chopped Italian parsley.

Preparation: Cook and peel red beets, cool and cube or quarter and slice finely. Toss with vinaigrette, chopped walnuts and parsley.

To serve sprinkle goat cheese sparingly on individual servings. Will serve four or more.

Bon Appetite!

Alex and Laurie