

THE SHORES

DINE ON THE BEACH

Forest Mushroom and Fingerling Potato Salad

Aged Cheddar Cheese, Green Beans, Hazelnut Sherry Dressing
serves six

Forest Mushrooms

1/2 lb shiitake mushrooms, sliced
1/2 lb oyster mushrooms, sliced
1/2 lb portobello mushrooms, diced
1/2 lb. crimini mushrooms, diced
2 Tbsp. balsamic vinegar
1/2 cup olive oil
1/4 cup parsley, finely chopped
1/4 cup thyme, finely chopped
** sea salt and freshly ground black pepper

Preheat oven to 350°F. In a large mixing bowl, toss mushrooms with balsamic vinegar, olive oil, salt and pepper. Place marinated mushrooms on a baking rack over a sheet pan. Bake for 15 minutes. Remove from oven. Set aside.

Fingerling Potato Salad

2 lbs. fingerling potatoes

Cut potatoes into quarter inch length slices. Bring a large pot of salted water to boil. Cook potatoes 8-10 minutes until just tender. Drain and cool.

Hazelnut Sherry Dressing

1/4 cup sherry vinegar
1/2 cup hazelnut oil
1 tsp. brown sugar
1 tsp. shallot, minced
1/2 tsp. garlic, minced
1/2 cup hazelnuts, toasted, coarsely chopped
** sea salt and freshly ground black pepper to taste

In a mixing bowl, whisk vigorously sherry vinegar, hazelnut oil and brown sugar to emulsify. Add remaining ingredients. Season to taste with sea salt and freshly ground black pepper.

Presentation

1/4 cup green beans, blanched
1/4 cup baby Arugula
1/3 cup aged Cheddar cheese, shaved
1/3 cup red bell pepper, thinly sliced
1/3 cup daikon sprouts

In a large mixing bowl, combine mushrooms, potatoes, green beans and baby Arugula. Pour in hazelnut sherry dressing. Toss. Place salad in large serving platter. Garnish with shaved cheddar cheese, bell peppers and daikon sprouts.