

*goLocal.*  
*goGreen.*  
*goKings.*

## Seasonal Salad Bowls

#1

Arugula --#99529  
Red Oak --#99650  
Frisee--#99697

#2

Lollo Rosa--#99632  
Baby Mizuna--#98898  
Red Endive--#99838

#3

Baby Spinach--#98007  
Radicchio--#98745  
Endive--#97610

*Mizuna and Red Oak Salad*  
*With Shaved Aged Provolone and Spanish Lemon Dressing*

**Ingredients**

98898	6 oz	Mizuna, baby
99650	6 oz	Baby red oak leaf lettuce
97016	1 head	Asparagus, trimmed and grilled
99665	1 lb	Portobello mushroom, cleaned and grilled, cut into strips
99905	1 tbl	Shallots, chopped
99983	2 each	Spanish lemons, juiced
31891	½ cup	Olive oil
66215	3 oz	Shaved provolone

**Method**

- In stainless steel bowl combine juice of lemons, shallots and slowly incorporate olive oil, adjust seasoning with salt and pepper
- Combine greens with grilled asparagus and Portobello and toss gently with dressing
- Place on serving platter and top with shaved provolone, serve immediately