

## ADRIFT

510 Commercial Ave. Anacortes WA 98221

www.adriftrestaurant.com \* 360.588.0653



### GREEN SALAD WITH HONEY ROSEMARY CHEVRE, FIGS, AND BALSAMIC

1/2 lb. organic salad greens

1 tsp. minced fresh rosemary

1 cup balsamic vinegar

12 toasted baguette slices

1 Tbs. honey

4 dried figs, quartered

4oz. Gothberg Farm Chevre

fresh cracked pepper to taste

In a small bowl mix together chevre, honey, rosemary, and pepper; adjust flavors to taste.

Put the balsamic vinegar in a small saucepan and reduce by half, till syrupy. Set aside.

Cut 12 thin slices of baguette, put on a cookie sheet, brush with olive oil, sprinkle with salt and pepper and toast in a 450° oven till crisp.

Divide the salad greens between 4 plates.

Garnish with 3 baguette slices, the figs, and the honey rosemary chevre.

Drizzle with the balsamic reduction.

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### RADISH BUTTER WITH FLEUR DE SEL

1 BUNCH FRESH RADISHES,  
SCRUBBED AND TRIMMED

6 TBS. QUALITY BUTTER,  
(TRY THE BEST FROM  
GOLDEN GLEN CREAMERY)

FLEUR DE SEL  
FRESH BAGUETTE, TOASTED

Let butter soften to room temperature.

Coarsely grate the radishes. Pat dry with a paper towel.

Mix radish with the softened butter, season with salt and pepper.

Spread radish butter on toasted baguette.

Enjoy with a green salad and a glass of crisp white wine!

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