

New Moon Cafe

FENNEL SALAD

1 large Fennel bulb, slice very thin
Baby Arugula, cleaned
Red onion, sliced
Sprigs Parsley, chopped
Balsamic Vinaigrette

Belgian Endive, for garnish
Shaved Parmesan cheese

Put first five ingredients in a bowl and Toss.

Place on plates and garnish with Belgian Endive and a couple of pieces of shaved Parmesan.

BALSAMIC VINAIGRETTE

1 cup Olive oil
1/2 cup Balsamic vinegar
1 clove Garlic, minced
1 Shallot, minced
1 Tbsp. Honey
1 Tbsp. Dijon mustard

Mix together and set aside

All of this dressing will not be necessary for the above salad.