Mixed Green Salad w/ Balsamic Macerated Strawberries, Asparagus & Turnip Slaw, Spring Peas & Champagne Vinaigrette

2oz assorted mixed greens
3 medium strawberries, tops off cut in quarters
¼ cup balsamic vinegar
1 tsp sugar
2 large asparagus
1 small turnip
1 tsp white truffle oil
1 spring pea pod (still in pod)
2 TSP champagne vinaigrette

- Stack green flat according to color and set on plate
- Mix balsamic and sugar until dissolved then add strawberries. Let sit for 1 hour
- with a vegetable peeler peel asparagus lengthwise to form long strands
- cut turnip into about the same thickness as the asparagus and peel the width that should look similar to asparagus.
- Toss asparagus and turnips with truffle oil and set aside
- Open pea pod leaving peas connected and set aside
- strain strawberries from the balsamic marinade
- place slaw next to lettuce on the plate, place strawberries, and pea pod
- drizzle dressing over lettuce and peas
Champagne Vinaigrette

¼ cup champagne vinegar
¼ cup extra virgin olive oil
½ cup salad or vegetable oil
1 tsp Dijon mustard
1 TSP capers smashed
1 tsp honey
1 egg yolk
1 shallot minced
2 cloves of garlic minced
1 tsp minced parsley or Chevil

In a medium mixing bowl add Dijon, capers, egg, honey, shallot and garlic.
- mix completely to form a loose paste
- add vinegar
- slowly drizzle salad oil while mixing to emulsify
-- continue with extra virgin oil
- season with salt and pepper to taste