



*Fig & Plum Winter Salad*  
*Paired with 2013 White Merlot*

**Ingredients:**

- 2 tablespoons extra-virgin olive oil
- 1 shallot, minced
- 2 tablespoons sherry vinegar
- 1 tablespoon whole-grain mustard
- 1 teaspoon chopped thyme
- 2 small plums, sliced into thin wedges & 4 fresh purple figs, quartered
- 1 - 5-ounce bag of baby spinach
- Salt and freshly ground pepper
- 1/4 cup Marcona or other salted roasted almonds, coarsely chopped
- 2 ounces crumbled goat cheese
- 1/4 pound thinly sliced prosciutto

**Preparation:**

1. Sauté shallots in olive oil until golden then remove from heat and whisk together with vinegar, mustard and thyme. Set dressing aside.
2. Mix plums, figs and spinach, season with salt and pepper and toss. Add the nuts, crumbled goat cheese, dressing and toss again. Transfer the salad to plates, top with the sliced prosciutto and serve.