

# Plating Guide - Cayuga Blue Goat Cheese & Pear Salad

with brûlée pear, local goat blue cheese, baby spinach, radicchio & chia champagne-honey vinaigrette

## Ingredients

- Brûlée pear
- Cayuga goat blue cheese
- Baby spinach
- Radicchio
- Toasted pepita seeds
- Edible flowers
- Chia champagne-honey vinaigrette



## Plating Steps

1. Place radicchio on bottom of plate to form a base.
2. Add dressed baby spinach.
3. Add fanned brûlée pears on the left and the right.
4. Add pepita seeds.
5. Place wedged blue cheese against radicchio.
6. Garnish with edible flowers.