

HAND PICKED SELECTIONS

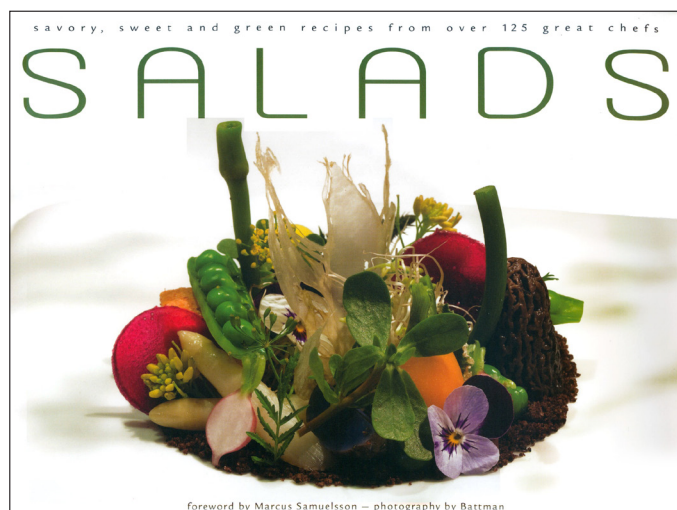
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Character Counts!

HPS Wines in SALADS

forward by Marcus Samuelsson – Photography by Battman



“Salads” is a compilation of recipes from over 125 world-renowned chefs, featuring gorgeous photography by Alan “Battman” Batt. Inside you’ll find full details about each dish—the restaurants that serve them, the chefs who create them, and how you can prepare and present them.

Each salad also has a recommended wine pairing, including several from Hand Picked Selections.

The book is available online at [Barnes & Noble](#) and [Amazon](#). A portion of the proceeds will be donated to www.actionagainsthunger.org.

SALADS FEATURING HPS WINES

Hamachi Sashimi with Yuzu Vinaigrette and Bertan Carrot Purée

Charlie Palmer, Dry Creek Kitchen

*Wine Pairing: **Domaine du Pioch d’Or Picpoul de Pinet***

Shrimp, Calamari, Chorizo and Farro Salad

Robert Bleifer, the Food Network

*Wine Pairing: **Le Cirque Grenache Gris***

Chicken Caesar Salad

Marc Forgione, Restaurant Marc Forgione

*Wine Pairing: **La Noble Chardonnay***

Ohitashi Salad with Tofu Sauce

Hirohisa Hayashi, Hibino

*Wine Pairing: **Cuvée de Pena Viognier***

Seared Wild Salmon Salad Roll

Fernando Navas, Sushi Samba

*Wine Pairing: **Domaine de Malavielle Charmille Blanc***

Maine Peekytoe Crab Salad with Green Apple, Cucumber and Golden Trout Roe

Jason Hall, The Lion

*Wine Pairing: **Domaine des 3 Vallées Grenache Gris***

Apple Sausage and Egg Salad

Bill Telepan, Telepan Restaurant

*Wine Pairing: **Domaine du Donjon Rosé***