

Champagne herb vinaigrette

3 cup salad oil(veg)
1 cup red wine vinegar
1/4 cup favorite Champagne
Two cloves chopped raw garlic
2 tablespoon sugar
Half cup chopped sage thyme oregano
Teaspoons kosher salt
Fresh cracked black pepper to taste



From the kitchen of **Adam Kirby** Chef / Co-owner Bistro 217

About the Restaurant:

Located in the heart of Pawleys Island, SC and close to Myrtle Beach, **Bistro 217** offers an array of fine dining choices of seafood, steaks, and pasta. Top your evening and meal off with an assortment of specialty desserts.