

CHEF-CRAFTED SALAD MENU INSPIRATION FEATURING CALIFORNIA WALNUTS

Kale, Apple, Pancetta & Walnut Crunch Salad

A layered, texture-forward salad combining hearty greens, sweet fruit, and savory depth, anchored by a creamy walnut dressing.



Salad Build

- Shredded kale
- Endive
- Crisp apples
- Toasted California walnuts
- Currants
- Crisp pancetta or bacon
- Creamy walnut dressing

Creamy Walnut Dressing Build

- California walnuts
- White wine vinegar
- Maple syrup
- Extra-virgin olive oil
- Dijon mustard

Why It Works

Balances sweet, savory, and bitter flavors while showcasing California walnuts in both the dressing and topping for layered texture and richness

Chili Lime Walnut Crunch Salad

A bold, texture-forward bowl featuring roasted sweet potatoes, bright citrus, and layered heat.

Salad Build

- Romaine
- Roasted sweet potatoes
- Charred corn
- Black beans
- Pickled peppers
- Chamoy walnut

Walnut Chili Lime Crema Build

- Walnut cream
- Lime juice and zest
- Chipotle or chili paste
- Garlic
- Apple cider vinegar
- Neutral oil
- Cilantro
- Salt

Why It Works

Sweet potatoes and chili-lime crema naturally complement one another while roasted vegetables and crunchy toppings create a dynamic textural experience.



Walnut Caesar Sweet Potato Salad

A colder-weather evolution of a Caesar featuring roasted sweet potatoes, grains, and California walnuts.

Salad Build

- Romaine
- Kale
- Roasted sweet potatoes
- Farro
- Parmesan
- Omega-3 Walnut Crunch
- Cracked black pepper
- Grilled chicken, optional

Walnut Caesar Dressing Build

- Walnut cream
- Lemon juice
- Garlic
- Dijon mustard
- Worcestershire
- Nutritional yeast
- Olive oil
- Black pepper
- Salt

Why It Works

A familiar Caesar profile made more plant-forward and seasonally relevant through walnut cream and roasted sweet potatoes.

Hot Honey Walnut Ranch Salad

A comfort-forward bowl combining sweet heat, creamy richness, and crunchy walnut texture.

Salad Build

- Kale
- Spinach
- Roasted sweet potatoes
- Cucumbers
- Brown rice
- Bacon
- Hot honey candied walnuts
- Dried cranberries
- Grilled chicken, optional

Walnut Hot Honey Ranch Build

- Walnut cream
- Apple cider vinegar
- Garlic
- Onion powder
- Nutritional yeast
- Parsley
- Chives
- Dill
- Black pepper
- Hot honey
- Neutral oil
- Salt

Why It Works

Sweet heat, roasted vegetables, creamy dressing, and candied walnut crunch create a highly craveable comfort-forward bowl.

