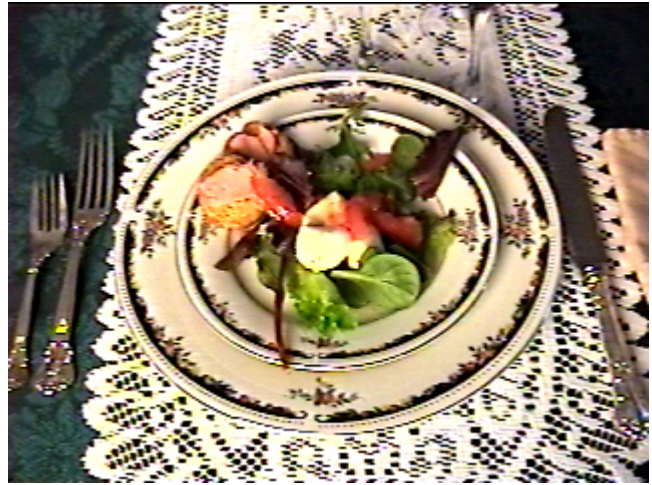


## Paté / Salad

### Ingredients:

Melba or baguette rounds  
Olive oil  
Garlic salt  
Pâté de foie gras  
Spring greens  
Mozzarella balls  
Sun dried tomatoes  
Salt and pepper



### Instructions:

Drizzle olive oil over melba rounds and sprinkle with garlic salt. Mix well. Spread on a cookie sheet and warm rounds in the oven at 325°F for 10 minutes

Let cool and spread with pâté de foie gras. Create a simple salad with fresh spring greens. Marinate mozzarella balls in olive oil, salt and pepper to taste, then add sun dried tomatoes and mix well. Pour over greens.

Many classic menus serve a salad towards the end of the meal. The greens help digestion, and the salad signals a winding down from the various courses. The ninth course was a cold plate. You could exchange the pâté for a slice or two of cold roast beef with a dollop of Dijonnaise sauce if you prefer, or just serve a small elegant salad.

***From the Titanic Murder Mystery Dinner at <http://www.printablemysterygames.com>***