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## SHOP GIRL: At Pastries of Denmark, Salads are Big, Fresh and Come With a Tiny Lagniappe

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If you head to Pastries of Denmark for lunch or dinner this fall, a salad might not seem an obvious choice. But the Twin Peaks, so named for the mounds of homemade chicken and tuna salad that perch atop mixed greens, is no wimpy rabbit-food snack.

The salad is an excellent example of chef/owner Kristian Vesth's philosophy of providing freshly made, high-quality products. The chicken and tuna salads are both made in-house, from scratch - the chicken is marinated overnight in a fresh rosemary vinaigrette and there's just a touch of mayonnaise and sour cream to provide just

the right level of creaminess. A light touch of curry adds zip. The tuna salad gets a classic treatment, with bits of green pepper for crunch and a touch of dill and lemon rounding out the flavor.

The bed of mixed greens is tossed in a balsamic vinaigrette. The lettuce is dressed, not drowning. There's a pepperoncini for those who like a bit of spice, and a multi-grain roll perched on the side of the plate, ready for butter or a dollop of chicken salad.

And there's a delightful bonus: Like all the café's salads, the Twin Peaks comes with a tiny pastry that changes from day to day. It could be a petite cinnamon roll or a Lilliputian fruit tart, but whatever it is, you'll have a sweet finish to a satisfying meal.

*Pastries of Denmark's Twin Peaks Salad, \$8.49*

Pastries of Denmark, 12613 Olive Blvd., Creve Coeur, 314.469.7879, [pastriesofdenmark.com](http://pastriesofdenmark.com)

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