

## Heirloom Tomato Melon Panzanella

by Chef Robin Leventhal of Local 360 in Seattle, WA

[www.local360.org](http://www.local360.org)

Serves 8

- 1 each Canary or Cantaloupe melon (skinned, halved and de-seeded)
- 1 each Honeydew Melon (skinned, halved and de-seeded)
- 1 Lg. Red Heirloom
- 2 each Green Zebra Tomatoes
- 1 Lg. Yellow Tomato
- 1 pack Feta cheese
- 10 each Fresh Shiso and Mint leaves (slivered at the last minute for garnish)
- Extra Virgin Olive Oil
- Saba Vinegar (or balsamic)
- 2 pieces of Pumpernickel bread
- Fresh pepper and finishing salt

### Directions

Butter and toast the pumpernickel in a 275 degree oven until crispy. Let cool then reduce to bread crumbs and reserve for plating.

Slice your tomatoes into ¼" thick rounds. Slice melon halves into quarters then into ¼" slices just larger than the tomatoes. Arrange on plates alternating colors.

Slice the Feta at the last minute into 1/8" slabs and place next to the arranged tomato and melon. Then sprinkle a row of the pumpernickel crumbs on the other side of the arranged fruit.

Drizzle with good Olive Oil, Saba or Balsamic vinegar and season with fresh ground black pepper and a nice finishing salt. Garnish down center of fruit with the slivered Shiso and Mint leaves.

### About Local 360

Local 360 is a sustainable restaurant and food producer, based in the heart of downtown Seattle. Our emphasis is on local sourcing, with the majority of it falling within a 360 mile radius, and specializing in American comfort food.

### Tasting Notes

Our 2012 Pinot Gris has bright floral aromas with flavors of melon and a hint of underlying minerality. It is crisp, lively and refreshing with a beautiful balance of fruit and acidity.

### Words from our Winemaker

"Our Pinot Gris is highly aromatic with bright citrus and luscious lychee fruit aromas. Lively and refreshing with flavors of ripe pear, crisp apple, lime zest and a hint of underlying minerality."

-Joshua Maloney

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Pairs well with  
2012 Traditions  
Pinot Gris.



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