



# MILE HIGH DIY

with Mercantile dining & provision

Opened by Chef Alex Seidel in 2014, Mercantile dining & provision is one of the star restaurants at the renovated Denver Union Station. Chef Seidel is also the founder of Fruition Farms, Colorado's first artisan sheep's milk creamery and the source of many ingredients used on Mercantile's menu. In 2018, Chef Seidel was awarded a James Beard Award for Mercantile. Last year, Seidel passed the reins to Executive Chef Matt Vawter, who began his culinary career at the age of 14 and has since been named both a StarChefs Rising Star Chef and one of Zagat's "30 under 30 Culinary Game Changers". Chef Vawter believes that Mercantile provides a unique platform to both share artisan products and create memorable food for the community.

Mercantile dining & provision

## HEIRLOOM TOMATO SALAD WITH EGGPLANT & PINE NUT CAPONATA AND RICOTTA



**YIELD: 6 SALADS**

### INGREDIENTS

**6 heirloom tomatoes**  
*(different colors, blanched, shocked and skin removed)*

#### RED WINE VINAIGRETTE

1 shallot, minced  
¼ c. red wine vinegar  
½ c. olive oil  
Salt and white pepper to taste

#### CAPONATA

1 medium eggplant, diced  
2 bell peppers, roasted and chopped  
Vegetable oil for roasting  
3 Tbsp olive oil  
2 Tbsp sherry vinegar  
2 Tbsp pine nuts, toasted

1 Tbsp basil, chopped  
1 Tbsp chive, minced  
1 Tbsp lemon zest  
1 cup ricotta  
*we recommend Fruition Farms ricotta!*  
1 cup mixed greens  
Kosher salt  
Salt and pepper to taste

### DIRECTIONS

1. To make the red wine vinaigrette, combine the minced shallots and red wine vinegar in a small mixing bowl. Slowly whisk in the olive oil. Season to taste with kosher salt and white pepper.
2. To prepare the caponata, roast the eggplant in a sauté pan over high heat until golden brown and tender.
3. Cool the eggplant and fold in all other ingredients. Season with salt and pepper to taste.
4. Slice the tomatoes into round slices and wedges.
5. Dress the tomatoes with the red wine vinaigrette and season with kosher salt and black pepper.
6. Arrange the tomatoes on plates, and finish with spoonfuls of ricotta, the mixed greens and spoonfuls of the caponata.