



## MONTICELLO VINEYARDS

*Enjoy with Rosé of Syrah*

### HEIRLOOM TOMATO AND WATERMELON SALAD

6-8 ripe heirloom tomatoes, varying in size, at room temperature  
1 small-medium yellow watermelon (about the size of a cantaloupe)  
1 small-medium red watermelon (about the size of a cantaloupe)

1/8 cup extra virgin olive oil  
1 teaspoon cracked coriander seed  
sea salt and cracked black pepper  
1 1/2 teaspoons finely chopped fresh dill  
1 1/2 teaspoons finely chopped Italian parsley

Cut the tomatoes into chunks of varying sizes (about 1-1 1/2" long). Core watermelons, and chop into cubes of varying sizes (about 1-1 1/2").

Combine tomatoes, watermelon, oil, coriander, and salt & pepper in a large bowl, and gently toss, taking care not to bruise the fruit.

Sprinkle with fresh dill and parsley. Serve Immediately.

Serves 6.

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