

Chef Mike Stauffer & Executive Manager Robert Fenninger from the Log Cabin

Chef Mike Stauffer and Executive Manager Robert Fenninger both are native to the Lancaster farm tradition and both find the tomato to be among the finest of summer's bounty. Whenever possible, they enjoy using the local farms to provide the very best of the areas organic products and feature them in the restaurant. Set amid the rolling countryside, surrounded by farms, the Log Cabin is fortunate to have growers nearby. Patrons enjoy the trip to the Log Cabin, a leisurely journey past the farms and thru an historic covered bridge. Since 1933, a Lancaster County tradition.



Heirloom Tomato Napoleon from the Log Cabin

3 Heirloom Tomatoes
2 cups Gazpacho preparation
1 log organic goat cheese
4 thin slices pancetta or bacon
1 bunch fresh basil
Cracked pepper and coarse salt
Aged Balsamic Vinegar
Chopped fresh chives or scallion
Flatbread, Lavash style, unbaked

Cut one sharp wedge of flatbread into a V shape. Season the flatbread with S&P. Bake at 400° until golden crisp. Sauté the pancetta until crisp. Slice the tomatoes about $\frac{1}{3}$ inch. Warm goat cheese in microwave and fold into it your choice of herbs. Spread goat cheese lightly over 2 flatbread squares. Place the 1st tomato on the plate, sprinkle with S&P. Stack with a flatbread and goatcheese square. Layer another tomato and flatbread ending with the 3rd tomato on top and cap with the pancetta round. Fill the basin of the plate with your favorite gazpacho and stand the flatbread garnish on the side. Add a dot of balsamic vinegar. Finish with a sprinkle of chives and basil.

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