



OREGON
WINE

GRILLED CHICKEN LIVER PÂTÉ & PORT-FIG JAM SANDWICH

By Chef Philip Oswalt of Multnomah Athletic Club in Portland, OR
Serves 4

INGREDIENTS

2 ounces chicken liver
pâté

Brioche loaf cut into 2”
slices

2 tablespoons unsalted
butter

1 Granny Smith apple

1 D’anjou pear

1/3 cup filberts
crushed and toasted

Olive oil

2 ½ cups Ruby Port

1 cup dried figs

1 shallot rough
chopped

PREPARATION

STEP 1

Combine the Port, figs and shallot in a stainless steel sauce pot and cook over medium heat until the figs are plump and the Port has reduced by 2/3. Blend into a jam texture with an immersion blender.

STEP 2

Cut the apple and pear into julienne or matchstick size pieces. Toss them with the toasted filberts and 2 tablespoons of olive oil.

STEP 3

To build the sandwich, spread pâté on one slice of brioche and the jam on the other and put the two slices together. Melt the butter in a sauté pan and cook the sandwich until golden brown on both sides and warm all the way through.

To plate, place a spoonful of the apple salad in the center and the cut sandwich on each side. Drizzle with olive oil and serve.

PAIR WITH OREGON GAMAY NOIR

Gamay noir is an aromatic red wine with dark fruit character perfect for the Port-fig jam and a clean earthy acidity – similar to Pinot noir – that will cut the butter and pâté well.