

WARM CHICKEN LIVER, ESCAROLE, AND FRISÉE SALAD

by Georgeanne Brennan

The sturdy escarole and frisée leaves capture the warm cooking juices from the sautéed livers and mingle with the vinaigrette to produce a lush, yet balanced, background for the chicken livers. Add a bottle of Beaujolais-Villages—which seems made for this dish—and some brioche toasts and it's easy to imagine you're tucked into a booth in a brasserie somewhere near Mâcon, having lunch while outside a gentle rain falls.

VINAIGRETTE

¼ cup extra-virgin olive oil
2 tablespoons minced shallots
1 tablespoon red wine vinegar
½ teaspoon balsamic vinegar
1 teaspoon Dijon mustard
¼ teaspoon sea salt
¼ teaspoon freshly ground black pepper

CHICKEN LIVERS

1½ pounds chicken livers,
rinsed and patted dry
4 tablespoons butter plus
2 tablespoons extra-virgin olive oil
¼ cup minced shallots
1 teaspoon herbes de Provence
½ teaspoon coarse sea salt, plus extra
to finish
¼ teaspoon freshly ground black pepper
⅓ cup dry white wine

GREENS

3 cups torn leaves from inner,
white leaves of escarole
3 cups torn leaves from inner,
white leaves of frisée
½ cup chopped flat leaf parsley

To make the vinaigrette, in a salad bowl, whisk together the oil, shallots, vinegars, mustard, salt, and pepper. Set aside.

To prepare the chicken livers, pick over them and remove any fatty pieces and dark veins. Rinse and pat dry with paper towels. In a large frying pan, heat the butter and oil over medium-high heat. When they are hot, add the shallots and sauté just until translucent, 1 to 2 minutes. Add chicken livers to the pan, sprinkle with the herbes de Provence, salt, and pepper, and sauté, turning several times, until the livers are firm to the touch and still have a faint rose hue when cut open, about 8 minutes. Be careful not to overcook them. With a slotted spoon, transfer the livers to a bowl. Pour the white wine into the pan to deglaze, scraping up any clinging bits. Return the livers and any collected juices to the pan, and stir once or twice, just to combine. Remove from the heat.

Add the escarole and frisée leaves to the bowl with the vinaigrette and turn to coat well. Divide the leaves among four dinner plates or large, shallow bowls, and top each with one-quarter of the chicken livers. Pour some pan juices over each plate, along with a sprinkle of the chopped parsley and a few flicks of coarse sea salt. Serve at once.

Serves 4

The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.









2021 BEAUJOLAIS-VILLAGES JEAN FOILLARD

FEW **VIGNERONS** are more responsible for changing the perception of the Beaujolais than Jean Foillard. If the chaptalized reds and mass-produced Nouveaux that came to define the region at the end of the last century sit at one end of the Beaujolais spectrum, Jean's gorgeous Morgons and benchmark Beaujolais-Villages stand tall at the other, showcasing the world-class potential of Gamay planted in the region's best granite terroirs. For this *rouge*, Jean sources organic grapes from excellent parcels around his village of Villié-Morgon as well as Lancié, Saint-Amour, and Saint-Étienne-la-Varenne, and ages the wine through an extended *élevage* more akin to that of his renowned Morgons than to other Beaujolais-Villages. Accordingly, the wine evolves more slowly, becoming more poised and complete. Evoking pomegranate, rhubarb, and black tea, the result is not only a beautiful initiation to Jean's house style—distinguished by a mesmerizing tension between depth and density on the one hand and silky, fresh elegance on the other—but also one of the best introductions to the entire region's reds. Pair it with Georgeanne Brennan's salad of warm chicken liver, escarole, and frisée for a transportive feast. —Tom Wolf



\$28.00 PER BOTTLE \$302.40 PER CASE

					
2021 Beaujolais-Villages <i>Jean Foillard</i>	Gamay	20- to 55-year-old vines Granite	Serve <i>cool</i> 56–60° F Decant optional	Pomegranate, rhubarb, black tea Mesmerizing, fresh, astonishingly versatile	Drink now
2020 Saint-Chinian Rouge “Clos de la Simonette” <i>Mas Champart</i>	65% Mourvèdre, 20% Grenache, 15% Carignan	Mourvèdre and Grenache: 15–25 years old; Carignan: 60–110 years old Marl, clay, limestone	Serve <i>slightly cool</i> 60–64° F Decant recommended	Dark fruit, spice, leather Robust, soulful, palate-staining	Drink now through 2028

2020 SAINT-CHINIAN ROUGE “CLOS DE LA SIMONETTE” • MAS CHAMPART

WHILE **MOURVÈDRE** may not be the region's most prolific red grape, you can nevertheless find incredible parcels of it here and there throughout the Languedoc. One of our favorites is in Saint-Chinian, along the steep foothills of the craggy and wildly beautiful Parc naturel régional du Haut-Languedoc. Decades ago, Mas Champart planted Mourvèdre on its southeast-facing terraces, using cuttings from exceptional Bandol vineyards, forming them into stumpy, *gobelet*-trained vines. This three-dimensional formation, which does not use wires to prop up or contain the vines, allows the slow-ripening Mourvèdre to receive just the right amount of sun exposure and moisture-wicking breezes. Then, combining pristine Mourvèdre with a little Grenache and Carignan, Mas Champart crafts a robust, soulful, and exquisite *rouge*, whose beautifully integrated tannin and notes of dark fruit, spice, and leather make it a perfect match for a wild mushroom ragout or grilled lamb stuffed with olives and capers. —Tom Wolf

Pairs well with wild mushroom ragout or grilled lamb stuffed with olives and capers.

\$42.00 PER BOTTLE \$453.60 PER CASE



COVER Jean Foillard with his son, Alex. © Gail Skoff LEFT Gamay vines in Beaujolais. © Jimmy Hayes
ABOVE Saint-Chinian. © Mas Champart

KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermityllynch.com.