

◆ HANDLEY PINOT NOIR ◆

WILD MUSHROOM PATÉ

(Courtesy of Silver Canul, Silver's at The Wharf in Ft. Bragg, CA)

3 Tablespoons unsalted butter
3 Tablespoons chopped shallots
2 teaspoons minced garlic
8 ounces Crimini mushrooms,
coarsely chopped
5 ounces cleaned Porcini mushrooms,
coarsely chopped
8 ounces fresh chanterelle mushrooms,
stems trimmed, wiped clean,
and coarsely chopped
4 ounces fresh black chanterelle mushrooms,
stems trimmed, wiped clean and
coarsely chopped
½ cup dry white wine
1 ½ teaspoons fresh thyme
½ teaspoon salt



¼ teaspoon freshly ground black pepper
3 Tablespoons fresh parsley leaves,
chopped
2 teaspoons truffle oil
5 ounces cream cheese, softened
4 ounces Feta cheese
Toast points and crackers

over please 🍴 🍷

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In a large skillet, melt the butter over medium-high heat. Add the shallots and garlic and cook, stirring, until soft and fragrant, 2 to 3 minutes. Add the mushrooms and cook, stirring, until wilted and starting to brown. Add the wine, thyme, salt, and pepper. Cook, stirring, until the wine is nearly all evaporated, 5 minutes. Add the parsley and truffle oil and cook for 30 seconds.

Transfer to a food processor. Process with cheeses until well combined. Adjust seasoning to taste. Transfer to a decorative ramekin or bowl, cover and refrigerate until set, 3 to 4 hours.

Serve chilled with toast points and crackers.