



SHIRAZ'S RECIPES FOR **AUGUST**

This month's featured food item is our house Rosé Vinaigrette. It's a delightful combination of fruity rose, canola and olive oils, and a multi citrus vinegar with light seasoning. It's a great all-purpose dressing with any salads, grain bowls, or to deglaze a pan with braised foods. It can be used as a marinade too! Rosé Vinaigrette is \$7.99, and is automatically included in this month's wine club.

FRENCH POTATO SALAD

2 pounds small potatoes
pinch each salt and pepper
1 cup chopped green onion
1/4 cup chopped fresh parsley
2 Tablespoons dijon mustard
1 cup Rosé vinaigrette

Clean potatoes and slice thinly. Cover with water in a saucepan with a dash of salt. Bring to a boil and the put at a simmer for 15 minutes. Drain and rinse with cool water. Season with salt and pepper. Whisk mustard into vinaigrette and pour over the top. Throw in fresh herbs and toss well, seasoning to taste.

LEMONY SUMMER FRUIT SALAD

1 canteloupe or honeydew, cut into balls
4 peaches, peeled and cut into large chunks
8 ounces tomatoes in 1 inch pieces
1/2 onion, in a dice
1/2 cup Rosé vinaigrette

Toss all ingredients together. Before serving, toss again and season to taste. Serve over greens, if desired. Also great over meat or fish.

SUMMER PORCH SALAD

1 bag prewashed baby Spinach leaves
4 oz. Strawberries, washed and hulled
1 cup red Grapes, destemmed and washed
1/3 cup chopped walnuts or almonds
4 oz. fresh Goat Cheese, cut into 8 rounds

Fresh cracked black pepper to taste

House Rosé Dressing

Divide spinach among salad bowls, top with fruits and nuts, drizzle dressing over the salad, and top with goat cheese. Crack black pepper over the salads to taste

JOIN US FOR OUR ANNIVERSARY!!

****RSVP NOW!****

SUNDAY, SEPTEMBER 29

It's our Birthday!

A Paella Party at Shiraz!

Authentic Spanish Paella from

guest chef Brett Gorrell

6 classic Spanish tapas

12 different wines from Spain & Portugal

Live music from Terminus Falls

special guest Nicolas Quinones of Ole Obrigado

2 - 5 p.m. on the patio (weather permitting)

\$40 per person, all inclusive

**EARLY BIRD SPECIAL
THROUGH AUGUST 31**

Wine Club gets 2 tickets for only \$70!

MOUSE TRAP

SO... WHAT TO DO WITH PANEER??

Lentils and Paneer are the most common sources of protein and calcium in the Indian diet! Simply cut the cheese into blocks and bake or pan fry for a non-melting, firm, delicious addition to a meal. Fried paneer makes a killer taco with veggies; saute paneer with spinach and serve over rice; add to curry and vegetables and serve over rice. Or try grilling it on skewers or rolling it flour and frying it! I love it in fried rice and it's great on a simple sandwich or anywhere you might use tofu as well. Below is a shortcut version of one of my favorite hot weather desserts:

KALAKAND

8 ounces paneer
14 ounce can condensed milk
1/2 teaspoon cardamom
2 Tablespoons chopped nuts

Warm milk and add crumbled paneer. Stir as it becomes runny and thickens. Lower the heat and stir until it starts to pull from the pan edges and harden (under 10 minutes). Stir in cardamom and spread into a pan for between 1/2 inch and an inch in a baking pan. Sprinkle with chopped nuts and press lightly into the dough. Chill for at least 2 hours. Cut into bite sized pieces.



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EMILY'S WINE CLUB SELECTIONS FOR AUGUST

Chozas Carrascal Las 2 Ces Blanco 2014 Utiel-requena, Valencia, Spain

80% Macabeo, 20% Sauvignon Blanc
This fun, juicy wine is made from the bold Macabeo and solid Sauvignon Blanc from the Mediterranean coast. Its ripe, nutty character is balanced with white flowers, pineapple, and mango-tinged tropical fruit. Try it with shrimp with smoked salt, seafood skewers, or a summery tomato salad.

\$13.99

Broadside Merlot 2022 Paso Robles, California

Cinnamon candy, mulberry jam, and spicy plums are intoxicating on the nose. Elegant and peppery, it has spicy red fruit overflowing in the glass. Hints of matcha powder and white pepper dance on the finish -- a pretty wine with lots of flavor and no harsh tannins. Put it with vegetable dishes, Asian food with red meat, lighter steak dishes, eggplant, and bbq.

\$16.99

Emiliano Salvaje Red 2019 Casablanca Valley, Chile

93% Syrah, 7% Roussanne
A Chilean version of a Northern Rhone from an organic and carbon neutral winery. It is spicy and dark and earthy, but soft at the finish with just a dusting of mushroomy underbrush. Blueberry and blackberry fruit and dark chocolate are deep and persistent. Black pepper underlies the textural, inky palate. Try it with grilled or roasted anything. Red meat or lentils - both in red wine - are ideal.

\$19.99



This Month's Feature:

Dharma Tinto 2017 Dao, Portugal

Touriga Nacional, Alfrochiero, Tinto Roriz
A dark, opaque wine with a blackish purple color and a fresh nose, it has spicy floral notes along with buttered bread smoothness. Balanced, with blackberry and mulberry fruit, hints of chestnut and notes of mineral on the finish. Such a pretty and elegant wine is perfect with pork, smoked fish, or chili. Try it with a robust but cold root veggie salad!

\$12.99

Wine Club deal of the month = \$8.99!

UPCOMING EVENTS



SATURDAY, AUGUST 3

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

SATURDAY, SEPTEMBER 7

Monthly tasting of Wine Club wines
1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

Rosé of the month



Porch Pounder Rosé 2018

Central Coast, California
Grenache, Syrah, and Sangiovese

This is the kind of wine I adore in August--bold, robust... and cold! Strawberries, watermelon, and cherries coat the palate. It's juicy and fresh, with plenty of body. I think it goes best with a pool or the beach, but chicken salad is pretty darn good too. Don't knock the can--it got a 89 from Wine Enthusiast!

\$5.99

Rosé club gets 2 cans--that's equal to a full bottle!

Wine Club Cru Level RED!



Masserie Pizari Negroamaro 2020

Salento, Italy

A plush and opulent wine for Southern Italy. Black inky fruit smooths out once it has a chance to open up. Chocolate, plums, and black cherries are rounded out with herbs and raw cacao. The tannins on the finish are super soft, which makes it very approachable. The buttery finish makes it a natural for roasts or your favorite pasta.

\$24.99

Cru Red deal of the month = \$14.99!

Wine Club Cru Level WHITE!



Saronsberg Sauvignon Blanc 2017

Tulbagh, South Africa

A little grassy, but wow at all of the minerals! Gunpowder green tea aromas make it really heady, with a rich and distinctive palate of dark fruit. It's loaded with mango, black tea, and mouthwatering bright acid. Stony and fresh on the finish, it's a delightful wine with or without food. But try it with a shrimp and melon salad or sushi anyway!

\$24.99

Cru White deal of the month = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$59 worth of wine and food for only \$55! PLUS, wine club saves \$4 on every feature, more on extra cru wines... plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks, including our upcoming anniversary party!

Facebook: Shiraz Athens

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SUNDAY, SEPTEMBER 29

OUR 19TH BIRTHDAY PARTY:

A PAELLA PARTY AT SHIRAZ!
AUTHENTIC SPANISH PAELLA
6 CLASSIC SPANISH TAPAS
12 DIFFERENT WINES FROM SPAIN & PORTUGAL
LIVE MUSIC FROM TERMINUS FALLS
SPECIAL WINE GUEST AND GUEST CHEF
2 - 5 P.M. ON THE PATIO (WEATHER PERMITTING)
IF IT RAINS WE'LL BE INSIDE SHIRAZ
\$40 PER PERSON, ALL INCLUSIVE