



VALENTINE'S SURF & TURF

AVAILABLE FOR PICK UP FEB 13, 14, & 15

DINNER FOR 2

ONLY \$55 FOR

- 2 6 ounce lobster tails
- 8 ounces filet mignon

OR boneless short ribs in red wine sauce

- herbed cheesy mashed potatoes for 2
 - 8 ounces organic baby broccoli
 - OR asparagus
- citrus beurre blanc to top seafood
- sea salt blend to sprinkle on top
 - tiramisu to split

OR ONLY \$45 FOR

the complete meal with 8 ounces shrimp
 (instead of lobster)

Dinner comes with easy cooking instructions
 and all the ingredients
 appetizer add-ons available as well

RSVP EARLY FOR THE PERFECT DINNER

EXTRAS WE SUGGEST

Caviar & creme fraiche
 Slices of traditional French pate
 Fresh French Kiss raw oysters
 Fresh organic greens for salad
 Belgian waffles (heat and serve)
 Pork breakfast sausage links
 Chicken breakfast sausage links
 Spinach cheese crustless quiche
 Spinach ricotta croissants

Peach bellini & mimosa sets half off!

Boxes of truffles \$10 off!

RECIPES:

This month's featured food item is Cornhusker Kitchen duck fat roasted almonds. One of our most popular snacks, they are great to eat by the handful on their own. However, I've also found them an easy addition to the dishes below and more. Add to roasted broccoli or green beans with a splash of lemon juice for a great side dish. Add some crunch to slaw or a rice pilaf. Put them on yogurt with fruit and honey for a delicious breakfast. Duck fat roasted almonds are \$9.99 for a 7 ounce bag, and come automatically in this month's wine club.

SNACK MIX

- 9 cups assorted cereal (non-sugary, like chex)
- 1 cup Cornhusker duck fat roasted almonds
- 2 cups pretzels
- 6 Tablespoons butter
- 2 Tablespoons worcestershire sauce
- 1/2 teaspoon salt
- 1 teaspoon paprika
- 3/4 teaspoon garlic powder
- 1/2 teaspoon onion powder

Pour cereal and pretzels into a large bowl. Heat butter for 30 seconds and stir until melted through. Add all other seasonings to butter and pour over the cereal blend. Put large bowl in a microwave and heat on high for 6 minutes, stirring thoroughly every 2 minutes. Toss again and cool slightly. Add nuts and serve, or cover and save for up to 5 days.

ALMOND CRUSTED FISH

- 1/2 cup Cornhusker duck fat roasted almonds
 - 1/4 cup breadcrumbs
 - 4 white fish fillets
 - 1/4 cup quality mustard
 - 2 Tablespoons oil
 - 1 Tablespoon butter
- parmesan cheese, fresh lemon, parsley, and/or sea salt to serve
 Pulse the almonds and breadcrumbs in a food processor until coarsely ground into a crumb-like mixture. Put crumb mixture on a plate. Heat oil and butter in a frying pan over medium-high heat. Spread mustard on both sides of each fish fillet and press into crumbs to coated each side. Cover well. Fry fish for several minutes on each side, until the outside is browned and the fish is fully cooked--toasted crumbs mean flaky fish. Serve with desired toppings.

SPRING 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 Cornhusker duck fat roasted almonds
 - 4 oz. fresh Goat Cheese, cut into 8 rounds
 - Fresh cracked black pepper to taste
 - Equal parts specialty Vinegar and Olive Oil
- Mix oil and vinegar. 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.

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR

FEBRUARY

Colleita de Martis Albarino 2013 Rias Baixas, Spain

This rare Albarino is more like a rich Burgundy than what you're used to. A deep golden color and a yeasty, fresh baked brioche nose has a baked apple and caramel flavor, but the finish isn't heavy at all. It kisses the palate with ripe pear, sea salt, and clementines. The perfect wine for a simple roast chicken, briny almonds, or a smoked fish appetizer. Fish on the grill would be a treat.

\$13.99

Testamento Malbec 2016 Luján de Cuyo, Mendoza, Argentina

I described this as an "in yo face" wine... It is full of manure, blueberry, blackberry, and tannin to spare. Huge acid shores it up with musk and gravel on the finish. It's a big, brawny glass full of intense dark fruit. Earth and spice round it out. Put it with anything on the grill, and even better if you blacken your steak.

\$15.99

Mas Codina Rouge 2017 Penedes, Spain

100% Cabernet Sauvignon

A soft, fresh, juicy red from younger, organic vines. Aromas of strawberry and cherry have notes of dried basil, mint, and thyme. The finish is silty, with mulberry and black raspberry balanced with a hint of smoke. Put it with cured meat platters, any kind of cheese, or pork tenderloin. Also yummy with burgers or tapas. *A Shiraz exclusive*

\$24.99

Wine Club special = \$14.99!



This Month's Feature:

Guicciardini Strozzi Bolgheri Rosso 2015 San Gimignano, Italy

40% Cabernet, 40% Merlot, 20% Syrah

Dark, ripe, and earthy, it has a lot of brambly blackberry and licorice holding it together. Wild dark raspberry and tobacco round out the dark, savory palate. In true aged Italian form, give it a few minutes to open up. Gingerbread and cigar box add complexity... put it with rustic dishes, game, and pasta.

\$24.99

Wine Club deal of the month = \$14.99!

UPCOMING EVENTS



SATURDAY, FEBRUARY 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

FEBRUARY 13, 14, & 15

Pickups available for Valentines surf & turf packages and for gift pickups and wrapping

Rosé of the month



Lavau Cotes du Rhone Rose 2014 Rhône Valley, France 60% Grenache 40% Syrah

A medium-bodied wine, smoother than many CDRs. It's full of orange, red cherry, and raspberry. The finish is dark and pretty with hints of tar. It's a great day 2 wine too: Super smooth and silky, with even more black fruit. Always a match for game or roast chicken, it is delicious with cheese, barbecue, or blackened tuna.

\$14.99

Wine Club Cru Level RED!



Miraluna Merlot 2016 Calchi, Salta, Argentina

At over 8000 ft. elevation, this is a very elegant style red. Baked clay, spice, graphite, and inky black fruit are hallmarks of this area. Dark, dusky, and savory, it's loaded with bay leaf, sage, and white pepper. A wine for beef, game, and lamb, enjoy it with heavy dishes. It's perfect with stew as well.

\$59.99

Cru Red deal of the month = \$15.99!

Wine Club Cru Level WHITE!



Otero Ramos Classic Torrontes 2017 Mendoza, Argentina

A big, rich, structured white. It has tropical fruit, but more like a crisp, intense 5 alive citrus vibrancy than ambrosia. A smoky texture and ripe roasted pineapple complete it. Super flavorful, viscous but steely white that will make you fall in love with aged Torrontes. Put it with cream sauce, birds, squash curries, and anything with teriyaki glaze.

\$24.99

Cru White deal of the month = \$14.99!

Wine Club is the best deal in town!

Wine Club is the best deal in town! This month, our wine club gets \$65 worth of wine and food for only \$55! PLUS, wine club saves \$10 on every feature, and an extra discount on all mixed cases. Not to mention early access to all our special sales and a potential free tasting every month. Try cru level -you save even more AND get an extra bottle for only \$25 more!

(check out the extra discounts to cru red and white this month!)

Facebook: Shiraz Athens

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www.shirazathens.com • 706-208-0010

SATURDAY, MARCH 1

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