

**JOIN WINE CLUB!**

Wine Club members get a \$25 referral fee for every single person they have join our club! We always ask people why the join, and if they name drop you, you get a \$25 gift certificate to Shiraz... every time! Ask us about our most popular program!

**DID YOU KNOW...**

- We have 8 wines by the glass every day
- We now have beer available in cold singles too
- \$5 Cheese plates ready to eat every Friday
- You can sit upstairs and enjoy your drinks
- Patio furniture is outside to enjoy as well

**UPCOMING EVENTS**



**SATURDAY, MAY 3**

In addition to the first Saturday wine tasting, we will be selling provisions for your Cinco de Mayo weekend: the makings for fish tacos, special queso, and small batch salsa.

**THURSDAY, MAY 22**

**OUR FIRST EVER GROSSES GEWACHS TASTING!**

Try the very best white wines in the world. We will be serving 4 Grand Cru GGs ranging from \$47 to \$80, plus 2 superb aged Rieslings. And the fanciest cheese plates you've ever had! This is the first tasting of its kind in the USA!! Join us. RSVPs needed. In the Shiraz loft. Tastings at 5, 6, and 7 p.m.; limited to 14 people per time. 5 p.m. limited to wine club members only \$35 per person

**THURSDAYS AT SHIRAZ**

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

**SATURDAY, JUNE 7**

In addition to the first Saturday wine tasting, we will be serving new sauces and pesto from Alta Cucina Italia from 2-5 p.m. This is a new Georgia company specializing in Italian recipes and traditions from the owner's family.

**SATURDAY, JUNE 14**

**A CHEESE, CHOCOLATE, & WINE TASTING AT GREENDALE FARM**

6 cheeses perfectly matched with various delicious chocolate and accoutrements, bread, and small-production, specialty wines. Greendale cheeses are local, natural, raw, and aged at least 60 days. 5-7 p.m. at the farm in Madison (a short 30-minute drive away) Only \$20 per person! Space is very limited.

**Call us for reservations at 706-208-0010.**

**Our tastings on the first Saturday of the month are from 1 to 5 p.m. and run every 20 minutes. The tastings are \$5 per person; the fee is waived for wine club members in good standing.**



www.shirazathens.com

**MAY 2014**

**Wine Club is the best deal in town!**

This month, our wine club gets \$50 worth of wine and food for only \$45! Plus, they save \$5 on each feature. Special case discounts apply on top of wine club savings!

EMILY'S WINE CLUB SELECTIONS FOR

**MAY**

**Bastianich Tocai Friulano 2011  
Friuli-Venezia Giulia, Italy**

100% Tocai  
Deliciously firm Tocai, with 10 months sur lie and stainless steel tanks--all of the fullness without any of the weight. Nutty and clean, it has a richness on the finish with a crisp, dry finish of honeysuckle. Try it with antipasti, pork, or rich seafood dishes.  
**\$19.99**

**Oveja Negra Cabernet Franc-Carmenere  
2012  
Maule Valley, Chile**

60% Cab Franc, 40% Carmenere  
Herbs, coffee, and black fruit have long tannin and a buttery, rich, caramelized palate. Super dry on the finish, there is a lift of peach and lemon and a lingering note of prosciutto and other dried meat. Try it with anything on the grill with French Picnic salt.  
**\$11.99**

**Armas de Guerra Tinto 2012  
Bierzo, Spain**

100% Mencia from 45-50 year vines  
A bold, yet crisp wine, with black raspberry and ripe red fruit balanced by meaty, gamey undertones. Rich with bright cherry fruit, it is the perfect accompaniment to meatier fish, cheeses, and roasted vegetables. \*\*Check out Armas de Guerra's 100% Mencia Rose, arriving May 1!  
89 = Stephen Tanzer  
**\$10.99**

**This Month's FEATURE:**

**Rios de Tinta 2012  
Ribera del Duero, Spain**

100% Tempranillo  
This bold fresh take on the famous soft wines of Ribero del Duero has one major difference--the absence of oak. The result is clean and fresh as you'd expect, but has an added dimension of bold, zippy black fruit with a pure, intensely direct hit on the palate. Get something on the grill!  
90 = Stephen Tanzer  
**\$19.99**  
**Wine Club deal of the month = \$14.99**

**CRU LEVEL WINES**

For club members to upgrade to cru, an extra \$25 a month gets you wine club PLUS an extra special bottle, more discounts, and extra perks!

**Wine Club Cru Level RED!**

**O'Neill Vosti Wines  
Xtant 2006  
Napa Valley, CA**  
Cabernet, Merlot, & Malbec  
Here you go, Napa fans! This big, chewy red has all the leathery tannin, smoke, and oak you are looking for. But give it a chance to open up (or age it for up to 5 years) and it has a smoothness and chocolatey richness, along with a hint of spice, that make it rich but beautiful. Savory and full, it has a hint of char on the finish. I can't wait to taste it again in 2 years--but you have to grab yours while you can, especially at this price!  
**\$69.99**  
**this month for cru red members = \$34.99!**  
**\*limited**

**Wine Club Cru Level WHITE!**

**Andre Neveu Sancerre "Les Longues  
Fins" 2012  
Loire Valley, France**  
The super-clean side of Sauvignon Blanc. It is minerally fresh, lemons and ice and slate. Brisk from the silex and limestone soil, it is fresh and has refreshing acid. This is a fourth-generation estate, managed for the first time by a daughter, and the family is all about terroir. Every bottling they make is single vineyard. Put this with fresh seafood or a light vegetable risotto for something special.  
**\$26.99**

## Beer Club's Picks for MAY



Did you know wine club members who also join beer club get 10% off all beer purchases every day?

### WESTBROOK CHARLESTON, SC

#### IPA

Crisp, bright, and easygoing for the India Pale style. More tropical fruit, with a hint of scallion and lime. It has enough malt to linger on the palate past the hops.

97 = Rate Beer  
\$10.99 / 6 pack

#### White Thai Belgian Witbier

Citrus and lemongrass keep the flavor profile clean and fresh. A nice zip of hops balances the banana bread richness from the Belgian yeast. Refreshing and unique.

\$11.99 / 6 pack

### TERRAPIN ATHENS, GA

#### Hi-5 IPA

Passion fruit and orange notes along with some red fruit notes make a smooth pale ale. The mango smoothness is clean, with bright hops finishing it up.

\$8.99 / 6 pack

#### Mosaic

The patented hop gives a floral and tropical note, rather than the citrusy pine we've become accustomed to. This year, rye was added, keeping it bold but not sharp.

\$7.99 / 4 pack

## NEW GLASSWARE AT SHIRAZ!



Special accessory items for your loved ones: The ultimate stemware for casual entertaining and everyday sipping, these beautiful, extremely durable glasses will maintain their sparkling clarity through years of daily use. Schott Zwiesel, a German company known for glassware innovation since 1872, creates the break-, chip- and scratch-resistant stemware using patented Tritan titanium technology.

Each glass features a varietal-specific bowl designed to showcase the bouquet and flavor of wines. Graceful stems are proportioned for optimal stability. Made in Germany, this lead-free crystal glassware is favored by premier restaurants and hotels around the globe. Dishwasher safe.

New Schott Zweisel glasses are only \$11.99 a stem! These will also be our glasses for wine club to use in all tastings.

### WHY FOLLOW US ON FACEBOOK?

- exclusive weekly promotions
- here today, gone tomorrow sales
- what's on the tasting bar every day
- picture recaps from events
- it's a great way to keep an eye on our pulse!

**TASTE WHAT THE WINE CLUB ALREADY KNOWS--  
OUR PICKS ARE DELICIOUS!**

**THE FIRST SATURDAY OF EACH MONTH, THE WINE  
TASTING WILL STAR THE WINE CLUB PICKS!**

**JOIN US ANYTIME BETWEEN 1 AND 5 P.M.**

## SHIRAZ'S RECIPES FOR MAY

This month's featured food item is Beautiful Briny Sea French Picnic salt. With the addition of mustard, garlic, thyme, lavender, and peppercorn, it has everything to season most vegetables or meats with no effort at all. Use it in deviled eggs, for asparagus or spring peas, or as a dry rub on pork or salmon. I love it on a baked sweet potato with butter--or add it to sauteed mushrooms. Mix 1/2 and 1/2 with fresh cracked pepper and use as a coating for braised fennel, tenderloin, potatoes, or tuna. In other words, there isn't much you CAN'T do with it.

### LENTIL-BEET SALAD

1 jar Phat beets (pickled), or 1 lb. fresh, rubbed with olive oil, salt, and pepper  
2 Tbsp olive oil  
Black pepper to taste  
2 cups lentils  
3 sprigs fresh herbs of your choice  
1 cup orange juice  
1 Tablespoon Beautiful Briny Sea French Picnic salt  
2 tbsp. honey  
1 small red onion, thinly sliced

(if fresh - roast beets, rubbed in oil & salt and covered with foil at 400 F; 1 1/2 hours, and let cool, then peel) Chop beets roughly. Meanwhile, boil 4 cups of water and add lentils and herbs. Reduce heat to medium-low and cook for 25 minutes. Drain and discard herbs. Heat orange juice, honey, and onion in the pot and add lentils back after it's heated, cooking another 5 minutes. Add beets, French Picnic salt, and pepper; toss to combine

### LAMB AT A FRENCH PICNIC

4 Lamb Chops  
2 T. Beautiful Briny Sea French Picnic salt  
2 T. honey  
1 T. Dijon mustard  
1/2 t. Black pepper  
juice of half a lemon  
1 clove Minced garlic

Combine all the ingredients except for the lamb chops. Marinate the Lamb for at least 2 hours. Preheat the grill (or a pan with cooking spray at medium-high) and cook chops 4 minutes on each side.

\*This marinade is also great for chicken!\*

### GREEN BEANS WITH ALMONDS

2 lbs green beans, trimmed  
1/2 stick butter  
2 Tbsp Beautiful Briny Sea French Picnic salt  
1/3 cup slivered almonds

Cook the green beans in a large pot of boiling salted water until crisp-tender, about 5 minutes. Drain the beans and transfer them to a large bowl of ice water, cooling them completely. Drain the beans well.

Melt the butter in a heavy skillet over medium high heat. Whisk the almonds into the butter. Add the beans to the skillet and toss until heated through, about 4 minutes. Add salt halfway through cooking. Serve hot.



**ASK US ABOUT WINE CLUB!  
706-208-0010 OR  
EMILY@SHIRAZATHENS.COM**