

OUR WEBSITE JUST KEEPS GETTING BETTER!

IT'S NEWLY UPDATED, WITH CURRENT RECIPES INCLUDING MARCH 2015

HAVE YOU SEEN OUR SEARCH FEATURE? SIMPLY TELL US WHAT YOU'RE DRINKING AND WE'LL GIVE YOU RECIPE SUGGESTIONS; TO SEARCH BY FOOD ITEM, USE THE NEWSLETTER ARCHIVE BUTTON.

DONATI VINEYARDS DINNER MENU

- Welcome Cocktail** - DiSarrono Negroni
- Course 1**
Sisters Forever Chardonnay Unoaked Chardonnay
With Parmesan Crusted Oyster Deep Fried and served over Mesclun greens with green goddess dressing
- Course 2**
Donati Vineyards Claret
Sliced Duck Breast with cherry cream sauce and smoked collards
- Course 3**
Donati Vineyards Cabernet Sauvignon
Braised Pork Molé with wild mushrooms
- Course 4**
The Immigrant Merlot
Seared Tuna with Fried Green Tomato, Risotto and a spicy aioli
- Course 5**
Enzio Cabernet Sauvignon
Salty Caramel and Pretzel Cheese C

UPCOMING EVENTS



SATURDAY, MARCH 7
1-5 p.m. Monthly tasting of wine club wines

Reservations with credit card - call 706.353.8862
menu above

TUESDAY, MARCH 10
A DUO OF GREAT EVENTS!
A cocktail tasting with Adam Caterino of Easton and Terre Rouge featuring Viognier, Marsanne, Mourvedre, Barbera, Cab Franc, and Zinfandel
5:30 - 7:30 p.m. at Shiraz, drop in!
6 wines for \$10; free with RSVP

MONDAY, APRIL 13
SPRING RELEASE OF LIMITED OLE OFFERINGS
we'll be serving the most allocated Spanish wines of the season, featuring Cellar Pinol and Raul Perez. 8 super wines and cheese plates in a close group setting.
Upstairs in the Shiraz tasting room; 5, 6, and 7 p.m. seatings \$30 per person. 5 p.m. seating wine club cru level only. RSVPs necessary.

AND THEN JOIN US AT SQUARE ONE FOR DINNER WITH DONATI VINEYARDS
7 p.m. reception; first course at 7:30
\$75 per person including tax and gratuity

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.

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

MARCH 2015

Wine Club is the best deal in town!

This month, our wine club gets \$53 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR **MARCH**

Ipsum Verdejo 2013 Rueda, Spain

Meant to be a naked expression of the grape, this comes from a single vineyard full of large stones for more minerality. A juicy, bright bowl of citrus punch. Flavors of tangerine and passionfruit are rounded out with nectarine and lime peel. Try it with goat cheese, salads, or seafood.
\$10.99

Lyrarakis Kotsifali 2012 Crete, Greece

This grape has been planted in Greece for over 1,000 years! Flavors of wild red berries are juicy and bold with a surge of gravelly minerality slicing through the core. Fruity from the stainless steel, it manages a smooth, creamy finish. Great with mushrooms, root vegetables, or gumbo.
Regular price = \$18.99
Our price = \$13.99

Jackhammer Pinot Noir 2013 Edna Valley, California

From Monterey, St Luis Obispo, and Santa Barbara; Cool climate Pinot = a lot of smoke and tobacco balance out flavors of plums and cherries. Deep on its own, the citrusy acidity comes out when you put it with food. 100% Pinot is slick and smooth, and a great value. Try it with a winter salad, gumbo, or chicken.
\$14.99

This Month's FEATURE:

Bonny Doon Clos de Gilroy 2013 Monterey County, California

75% Grenache, splashes Syrah & Mourvedre
Clean fruit, with raspberry, blueberry, and dark cherry. Randall Graham has used stainless steel and concrete tanks so the wine is about purity of fruit rather than winemaker influence. Minerally and fresh, it's what Grenache is meant to be. Put it with a wide array of foods--a super versatile wine.
\$21.99

Wine Club deal of the month = \$15.99

CRU LEVEL WINES

For club members who 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!

Damas Cenos Naoussa 2008 Macedonia

100% Xinomavro
A grape variety that's been grown here for 1300 years, it's a high acid, inky black wine (Malbec lovers alert!) Green olives and red fruit combine for a soft, deep dark wine with a smooth structure. Mulberry and sweet herbs complete it. Great with lamb and game, pasta dishes, and roasts..
\$31.99

Cru Level deal of the month = \$25.99

Wine Club Cru Level WHITE!

Quady North Pistoleta 2013 Rogue Valley, Oregon

33% Roussanne, 31% Marsanne, 24% Viognier, 11% Grenache Blanc
A big, round wine with lots of grip from masculine grapes and warm climate. Viscosity and flavors of watermelon and melon rind are balanced well with a lemony acidity. Firm without being heavy, try it with pork and warm mushroom salad.
\$29.99

Cru Level deal of the month = \$26.99

Beer Club's Picks for MARCH



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

FOUNDERS, GRAND RAPIDS, MICHIGAN

All Day IPA

A sessionable style in cans from Founders? Yes please! Crispy with grapefruit notes from the Amarillo hops, it's easy to polish off a few of these light, clean fresh beers. 98 = Ratebeer \$9.99 / 6 pack

Porter

About as extracted as a Porter can be; it tastes as much like an espresso as it does a beer. Dark and roasted, the robust character make it a great match for a cool day or BBQ brisket. 100 = Ratebeer \$9.99 / 6 pack

ALLAGASH, PORTLAND, MAINE

Saison Belgian Ale

Though it has the tropical/ candied notes you expect with Belgian yeast, it has bite to it. Brisk and peppery on the finish, it's an aggressive Saison, but it grows on you. \$10.99 / 4 pack

Black Belgian Style Stout

Coffee and chocolate flavors are inky and super smooth. Creamy, but super dry and balanced, it has coffee grinds and bitter chocolate. \$10.99 / 4 pack

LE CREUSET "SUPPER CLUB"

Starting in February 2015, we will draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.



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 MARCH

This month's featured food item is Terrapin Ridge Farm Lemon Honey Vinaigrette. It's great as a dressing on any number of salads, and also on roasted vegetables, fish, or white meat. It's also a great addition to a grain bowl; try it with shrimp and pasta; or one of our recipes below. Lemon Honey Vinaigrette is only \$7.99, and is automatically included in this month's wine club

WARM ASPARAGUS SALAD

- 1 Tablespoon butter
- 1 Tablespoon olive oil
- 1 pound Asparagus, ends trimmed
- 8 ounces Mushrooms, sliced
- 4 cloves Garlic, minced
- 1 small Onion, diced
- 1/4 cup white wine.
- 1/4 cup Terrapin Ridge Farm Lemon Honey Vinaigrette
- salt and pepper to taste

Preheat oven to 400 F. Put asparagus in a single layer on a cookie sheet, drizzle with olive oil, and sprinkle with salt and pepper. Roast for 25 minutes and then remove from oven. Meanwhile, in a saucepan, melt butter and add garlic, onions, and mushrooms on medium. Cook until vegetables brown, and then add white wine and turn heat to medium-low. Season with salt and pepper. Cut asparagus into 1-inch pieces and add to mushrooms; toss with vinaigrette and serve warm.

WINTER CARROT SALAD

- 2 cups arugula, rinsed
- 1/4 cup Terrapin Ridge Farm Lemon Honey Vinaigrette
- 1 pound carrots (about 8), peeled and shredded
- 4 blood oranges, peeled and sectioned (or 2 grapefruits)
- 1/4 cup ripe olives, roughly chopped
- 1 Tablespoon sesame or poppy seeds

Toss arugula and carrots in vinaigrette. Add olives and oranges and toss lightly; sprinkle seeds on top and serve.

LE CREUSET RECIPE OF THE MONTH: GUMBO

"We've had a great time using Le Creuset this month! The following recipe was a first for me. Had been wanting to try to make gumbo for a long time; I think having Le Creuset made me a more adventurous cook! Also, as you advised me when I picked up Le Creuset, cook times are definitely reduced...this took me less than 2 hours, even with chopping. And finally, I did the entire recipe in Le Creuset. Thanks for the opportunity to enjoy this amazing piece of cookware!"

-Jennifer Wells

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| 1/2 pound bacon, chopped | 1 teaspoon chopped thyme |
| 1/2 cup vegetable oil | 1 bay leaf |
| 3/4 cup all-purpose flour | 1 teaspoon cayenne |
| 2 celery ribs, chopped | 1/2 cup chopped parsley |
| 1 medium green bell pepper, chopped | 1/2 cup chopped scallions |
| 1 medium onion, chopped | 1 1/2 pound medium shrimp in shell, peeled and deveined |
| 5 garlic cloves, finely chopped | 1/2 pound bay scallops |
| 2 1/2 quarts fish or chicken stock (or a combination) | 1/2 pound lump crabmeat, picked over |
| 1 (14-ounce) can whole tomatoes in juice, drained and chopped | Accompaniments: rice; gumbo filé powder |
| 1 pound frozen cut okra (not thawed) | |

Cook bacon in a 10-inch heavy skillet (preferably cast-iron) over medium heat until browned but not crisp. Transfer bacon to a bowl with a slotted spoon and transfer rendered fat to a heatproof liquid measure, then add enough oil to fat to bring total to 3/4 cup.

Stir together fat and flour in skillet with a wooden spoon, then cook roux over medium-low heat, stirring constantly, until well browned (a shade darker than peanut butter), about 20 minutes.

Add celery, bell pepper, onion, and garlic and cook, stirring occasionally, until vegetables are tender, about 15 minutes. Transfer to a 6- to 7-quart pot. Stir in stock, tomatoes, okra, thyme, bay leaf, cayenne, and 2 teaspoons salt and briskly simmer, uncovered, stirring occasionally, until vegetables are very tender, about 30 minutes.

Add parsley, scallions, shrimp, and scallops and cook, stirring, until seafood is just cooked through, about 5 minutes. Stir in crabmeat and bacon and simmer until heated through, about 1 minute. Season with salt. Discard bay leaf.

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