

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

FEBRUARY 2018

PRODUCT SPOTLIGHT

We are happy to have Southern Straws back in stock! Old-fashioned cheese straws made in small batches, they are a great snack, appetizer, or addition to a recipe. I love them with tomato soup instead of a grilled cheese sandwich, or put on a salad instead of croutons for some crunch. Enjoy them with olives, almonds, and a glass of wine--or crumble them on top of your favorite veggie casserole. The two owners are both UGA grads, and the product is certified Georgia Grown! Southern Straws are only \$5.99 a bag.

FEBRUARY CHEESE CLUB

YOU ARE OUR CHEVERYTHING!!

VERMONT CREAMERY

Bonne Bouche

This cheese is my favorite ever... a lovely ash ripened goat cheese that proves goat cheese doesn't have to be animalistic. A brie-like richness and a milky white paste have a fresh, but lingering, clean flavor. Put it with jam and fall in love!

\$8.99 4 oz

Cypress Grove Bermuda Triangle

The purest fresh goat cheese surrounded by a layer of vegetable ash. It's a bright, peppery style cheese. Try it immediately for a super fresh, clean, firm cheese--or wait a bit for a mushroomy, super deep earthy flavor. Nuts and fruits are perfect with it.

\$14.99 8 oz

La Bonne Vie Rouge

A washed rind cheese made with whole cows milk--it has a beautiful orange/red edible rind. Eat it young for a buttery flavor or wait two weeks for something spicier. Recommended at room temperature with warm french bread.

\$7.99 5 oz

This month, cheese club will get these 3 specialty cheeses, plus TBJ Sweet Chili Bacon Jam and Rustic Bakery kalamata olive specialty crackers. It's a \$51 value!

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 FEBRUARY

This month's featured food item is Pickled Pink Sweet Heat Jalapenos. They are sweet on the front and spicy at the back. An amazing addition to any sandwich, my favorite is probably roast beef and feta... but they are incredible instead of jam on a peanut butter sandwich too! I think they make the best burgers ever. Put it in a tuna salad instead of the standard relish for a delicious kick, add them to a cheese platter, or put them on fish tacos. Or simply serve over cream cheese. Sweet Heat Jalapenos are only \$7.99 a jar, and come automatically in this month's wine club.

Valentine's Day

Valentine's Surf & Turf

Our best offering yet!

Available for pick up Feb

Dinner for 2 only \$50, tax included!

Everything you need for the perfect dinner:

2 Maine Lobster tails, 6 oz each

2 Chicago filet mignons, 4 oz each

8 oz of fresh organic seasonal vegetables

Plus flavorful compound butter and herb infused sea salt for cooking & seasoning

And berry-topped creme brûlée for dessert!

Lobster and filet also sold separately

Also available on Valentines:

Oysters and foie gras! See us for details.

We've even picked out the perfect wines (this month's Cru red and Cru white) to pair with your surf and turf--and we have a champagne special too!

VALENTINES GIFT SHOP!

Special accessory items for your loved ones

Feb 2-13 Create a Wish List!

come browse in our special gift area have a complimentary glass of bubbles!

Feb 9-14 Give a Gift She'll Love!

includes complimentary gift wrap
call-ahead service available

This Valentines, do a little better than a Facebook status! -Taken -Complicated -Available Wines are all here in February.

Speaking of Valentines Day wines, we have pairings picked out for your surf and turf dinner from us! Dinner for two, all inclusive, for under \$90, and it's amazing! (Did you know one of the easiest things in the world to cook is lobster??

We'll teach you how!)

VEGETARIAN NACHOS

1 bag tortilla chips

2 cups pinto or black beans

1 Tablespoon ground cumin

2 cloves garlic, minced

1/2 cup feta or jack cheese, crumbled

2 Tablespoons Pickled Pink Sweet Heat Jalapenos

1 cup red cabbage, shredded

1 avocado, mashed with lemon juice, salt, & pepper (or use classy delites pistachio roasted pepper dip!)

2 Tablespoons sour cream

Preheat oven to 400 F. Cook beans with garlic and cumin. Toast chips in oven for 5 minutes. Top with beans and cheese and return to the oven for 10 minutes. Top with cabbage, avocado, jalapenos, and sour cream. *This can also be made as a layered dip with chips on the side

SMOKED SALMON BREAKFAST QUESADILLAS

8 flour tortillas

5 ounces Sweetgrass lil moo (or goat cheese, boursin, or cream cheese)

1 cup shredded jack, cheddar, or feta cheese

4 ounces smoked salmon

2 Tablespoons Pickled Pink Sweet Heat Jalapenos

4 slices Beeler's cooked bacon

Preheat oven to 350 F. Place 4 tortillas on a baking sheet and spread with lil moo cheese, salmon, bacon, jalapenos, and feta. Top with other 4 tortillas. Bake for 15 minutes or until tortillas are browned and cheese is melty. Cut into quarters and serve hot--feel free to garnish with avocado, onions, or preserves. *These can be made on a grill as well

BLACK BEAN SKILLET CHILI

1 Tablespoon olive oil

1/2 cup chopped onion

1/2 cup chopped red pepper

1 clove garlic, minced

1 teaspoon chili powder

1/2 teaspoon cumin

8 oz crushed tomatoes

15 oz black beans, rinsed and drained

Salt and pepper to taste

Pickled Pink Sweet Heat Jalapenos

In a skillet on medium heat, warm oil. Add onion and pepper and cook 5 minutes. Add garlic, chili, and cumin, and stir 1 minute; add tomatoes and heat to boiling, then stir in beans. Cook for 15 minutes on medium low. Serve with garnishes (yogurt, sweet heat jalapenos, cilantro, onions) for dinner for 2, or use for a wonderful hot dog or burger topping with the jalapenos as a garnish.

FEBRUARY

Olivier Hillaire Vin de France 2015

Rhone Valley, France

40% Grenache, 30% Carignane, 30% Syrah
Intense and almost hot with its bold, gripping, grapey flavors. Big and juicy, with blackberry, plums, and stones at the finish. It evolves nicely, with notes of bay leaf, lavender, and black olives. Given some time to open up, there are even more hints of gravel and asphalt, along with inky, dark fruit and savory herbs. Gritty and masculine, the fruit gives way to tannin. Have it with steak, pork, or something grilled.

\$12.99

Tenuta Santa Maria alla Pieve Pragal 2016

Veneto, Italy

100% Corvina
Smoky bell pepper, gunpowder green tea, blueberry and black pepper are all here to represent the main grape of Verona. This has so much heft and fullness to it! Chocolate, blueberry, and mint are all integrated into a rich and full glass of juicy wine. Put it with barbecue, steak tacos, risotto with greens and meat, dark chocolate, or charred anything.

\$15.99

Le Calcinai Chianti Colli Sensesi 2015

Tuscany, Italy

100% Sangiovese
Deep and briary, with dark blue fruits and black cherry to smooth out the otherwise earthy Sangiovese grape. Bright but ashy in texture, it has a sweet and tart cherry flavor that stays on your palate forever. Clean but very deep, it has stones and herbs with a wet rock texture - a pretty take on an Italian beauty. Put it with anything grilled, roasted, or braised.

\$19.99



This Month's FEATURE:

Peter Mertes Dream Stone 2016

Rheinhessen, Germany

70% Silvaner, 30% Riesling
Clean, fresh and easy. The wine is named for the limestone and gravel where the grapes grow. It has a nice stony, spicy backbone, with flavors of peach and pear, and a little honeysuckle. Notes of strawberries and papaya have a clean, smooth flavor and texture. Brisk at the finish, it whets your appetite for another sip. Very low alcohol (9.5%) makes this a great aperitif or wine for a gathering. It's incredible with heavier fish, mild & creamy cheese, or even steak with a fruit relish.

\$9.99

Wine Club deal of the month = \$6.99!

Wine Club extra case deal = only \$60 per case, while they last!

Rosé of the month



Dona Paula Malbec Reserve 2017

Mendoza, Argentina

A refreshing, zippy, fresh style of rose. Floral notes, with raspberry and peach to add depth and substance. Oranges and pear give length to the finish and roses and a fresh, crisp acidity complete the picture. This wine is the perfect match with Asian food--whether it's sushi or a stir fry. It's also great with seafood or spicy things.

\$12.99

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!



Domaine de la Touraize Andre Jean Marin Le Cabane 2016

Jura, France

100% Arbois
A delightful wine from one of the most obscure regions in France--with such an elegant touch to it it drinks like a white (perfect as a light wine this time of the year). It has a green apple freshness, and has a mossy undertone while maintaining its clean zippy texture. Sea salt, minerals, and herbs complete a pretty, elegant picture. Just taste it! This is the perfect red to put with seafood. I love it with crab cakes and mango salsa, or blackened bass.

\$29.99

Wine Club Cru Level WHITE!



Patricia Green Sauvignon Blanc 2015

Willamette Valley, Oregon

Patty was a pioneer in our industry. I love this SB because it has an old world sensibility with tons of flavor to not mistake it for anything other than a wine made by someone forward thinking. There are notes of aloe Vera and lemongrass instead of the usual grapefruit--sand and hay, along with lean and green notes, keep it austere, yet beautiful. And this wine with smoked fish is amazing--but try it with lobster!

\$24.99

Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food plus half off each feature for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

DIGITAL UPDATES

Facebook: Shiraz Athens, our fan page, has information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too

Twitter: Shirazathens

Instagram: Shirazathens

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**DAILY UPDATES ON OUR INSTAGRAM AND WEBSITE
WITH GIFT IDEAS FROM THE SHOP!**

UPCOMING EVENTS



**FEBRUARY 9 IS THE DEADLINE FOR FLAGPOLE FAVORITES!
PLEASE VOTE FOR US FOR FAVORITE PLACE TO BUY WINE!!**

**MONDAY, FEBRUARY 12
AN EARLY VALENTINES CELEBRATION.... CHOCOLATE,
WINE--AND JEWELRY!**

CHOCOLATE AND WINE WITH ETHEREAL CONFECTIONS

5-7 pm at Shiraz, drop in \$15 per person at the door; \$10 with RSVP--all inclusive

6 different specialty bars of chocolate, all perfectly paired with red, white, and bubbly!!

Plus, local jewelery artist Dave Cain will have limited editions in rose gold and copper of some of his beautiful designs.

Shiraz will be open on Feb 12 from 4-7 pm for surf & turf pickups and gift purchasing in the gift shop in addition to this fabulous event

FEBRUARY 12 - 14

VALENTINES SURF AND TURF! See above for details

SATURDAY, MARCH 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

FRIDAY, MARCH 23

A Cooking Demo and Book Signing of *Eat Your Bourbon* by cookbook author and founder of Bourbon Barrel Foods, Matt Jamie

Details to follow!

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.