

Shiraz

FINE WINE & GOURMET

UPCOMING EVENTS



MONDAY, AUGUST 23

WINE DINNER AT OSTERIA ATHENA

6:00 p.m. reception, first course at 6:30

4 courses and 5 wines

\$55 per person, tax and tip included

make reservations through Shiraz: 706.208.0010

FRIDAY, SEPTEMBER 3

Fromage Friday returns

\$5 cheese plates from noon until we run out

call ahead to guarantee yours

SATURDAY, SEPTEMBER 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

AUGUST CHEESE CLUB

CYPRESS GROVE, CALIFORNIA

Humbolt Fog

A true classic, this paved the way for soft-ripened cheese in America.

Creamy flavor and citrus backbone are balanced by herbal and floral character from the vegetable ask in the center. Perfect with honey, ham, and almonds, it's soft, savory, and ideal with crisp white or bubbly wine.

And it looks like cake—but it's cheese!

\$8.99 / 4 ounces

Midnight Moon

Goat's milk gouda—perfect for those who do AND don't like chevre. A solid white color, it's firm and dry. Flavors of brown butter and hazelnuts on the milky palate finish with a caramel, crystal crunch of a finish.

Delicious on its own, it's great with jam and olives, or melt over pasta or soup. Great with red or white.

\$7.99 / 3.75 ounces

KIMBERLY'S BEST, IDAHO

White Cheddar

Kimberly is a town, not a person. Their cheddar is clean and pure, and is wonderfully snackable with crackers and fruit. The creamery loves it over popcorn, made into cheese sauce, and melted in mac and cheese. A yummy cheese for red wine.

\$8.99 / 8 ounces

Pepper Jack

All Kimberly cheeses are made with non-A1 milk, which is perfect for people who have inflammation from normal dairy (no difference in taste). The pepper jack is laced with jalapenos for a nice little kick. Shred into a quesadilla, top tomato soup, or marinate in olive oil for an appetizer.

\$8.99 / 8 ounces

This month, cheese club gets all four featured cheeses, plus Effie's Oatcakes, a jar of Terrapin Ridge Blueberry Bourbon Pecan jam AND a package of local organic pecans.
That's \$53 worth of wine and food!

AUGUST 2021

www.shirazathens.com



SHIRAZ'S RECIPES FOR AUGUST

This month's featured food item is Emily's secret sauce. Made to have something perfect on hamburgers no matter what the toppings and inspired by a famous taste freeze on the southwest of Oahu, it's also great on any number of things. Fries, hot dogs with anything on them, chili, and any kind of sandwich are perfect. Dip fried okra, pretzels, or potato wedges in it. Drizzle it on a plate with fried fish or sauteed chicken. It's become a staple in my fridge! Emily's secret sauce is \$7.99 a squeeze bottle, and comes automatically in this month's wine club.

PULLED MUSHROOM SANDWICH

2 Tbsp butter
1 pound whole mushrooms
1 head kale, thinly sliced (or cabbage)
1 red onion, diced
1 cup mayo
1/2 cup good vinegar or Adams Apple dressing
2 Tbsp olive oil
1 cup Emily's special sauce
4 hamburger buns

Heat a large pan on medium. Cook whole mushrooms in butter for 20 minutes until darkened but not burned. Let them cool and then shred with a fork. To make slaw: whisk together mayo and dressing or vinegar. Add kale and onion and mix together. Toss the mushrooms in special sauce and assemble the sandwich: bun, kale slaw, mushrooms, and the other bun.

DRESSED POTATO FRITES

2 russet potatoes, cleaned and peeled
1/2 cup Emily's secret sauce

Bake potatoes at 425 degrees for 45 minutes in tin foil. Cut each piece in half lengthwise and again into quarters. Cut all sticks in half. Spray lightly with olive oil and cook another 15-30 minutes, uncovered, or until crisp. Serve with secret sauce to dip in.
Also works great with sweet potato fries.

OSTERIA ATHENA WINE DINNER MENU

entrance: Ricasoli Toscana

primi: Donnafugata Belle Assai Frappato

Bruschetta al Funghi

chargrilled bread with porcini, portabella, & cremini mushrooms and feta

secondi: Donnafugata Sherazade Nero d'Avola

Antipasto di Polpette

Two Meatballs on Marinara with Grated Parmigiano

primi: Giacosa Dolcetto d'Alba

Veal and Ricotta Ravioli

Served with Brown Butter Sauce and Sage

insalate: Coppo La Rocca Gavi

Classic House Caesar Salad

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

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 Viura (or Macabeo) and spritzy Sauvignon Blanc from the Mediterranean coast. Its ripe, nutty character is balanced with white flowers, pineapple, and mango. Try it with gambas (shrimp) with smoked salt, seafood skewers drizzled with special sauce, or a watermelon - tomato salad

\$13.99

Vinos Atlantico Gordo 2017

Yecla, Spain

70% Monastrell, 30% Cabernet

"Gordo" is a teasing Spanish term that lovingly means "chubby", and this wine is named for the importer's skinny father as a joke. The wine is intense, peppery, and full. It has lots of leather, tannin, and asphalt with the gripping black fruit. The brambly dark berry jam flavors are great with chili, grilled foods, and burgers.

\$15.99

Domaine Tour Boisee Rouge 2016

Minervois, Rhone Valley, France

70% Grenache, 30% Syrah

Full of cola and red currant jam, the minerality and siltiness make it medium-bodied. It opens up nicely with black fruit - currants and mulberry. It's plummy, with blackberry, mocha, and a hint of spice. It's the perfect pairing for casual but hefty foods, so try sausages, lamb shanks, pizza, and hard cheese.

\$14.99



This Month's Feature: DOUBLE FEATURE!

We have the last of Burbank Ranch from Paso Robles that exists--our supplier found one of your favorites tucked in a back room, but the winery has closed so this is it. Hurry in and get these before they're gone forever:

Hidden Path Malbec 2013

Dark, tarry, and silty. The toasted oak is deep and smooth with cherries, plums, and leather plus sweet tannins at the finish taking away the bite. A little spicy black licorice note adds juiciness to the concentrated, dark fruit.

Sunset Syrah 2013

A big, meaty California red that has an oakey finish. It has notes of vanilla, cardamom, and cooking spices to make the full wine smoother. Intense with all the smoke, cedar, and spice, plus a cherry wood and charcuterie note at the end.

\$29.99

Wine Club deal of the month = \$14.99 each!

Case discounts apply, as always

Wine Club Cru Level RED!



Elk Cove Estate Pinot Noir 2018

Willamette Valley, Oregon

This wine uses grapes from all 6 of their estate vineyards for a more balanced and soft mouthfeel. Black cherry and raspberry notes have undercurrents of deep colored flowers, vanilla, warm vanilla, and woody notes. Pretty and polished, it has baking spice on the finish with a long, elegant finish. Put it with salmon, smoked fish, or pork.

\$28.99

Wine Club Cru Level WHITE!



Vinum White Elephant

California

58% Chenin Blanc, 32% Viognier, 10% Roussanne

From cool climate pockets from Napa to Santa Barbara, it's a new world tribute to the Loire. Peach, apricot and lychee have notes of toasted oak, clove, and cream. The finish is all mineral, with a hint of white flowers. Lovely with roasted oysters and other seafood, mild curries, spicy roast chicken, and green vegetables. Only 500 cases made, and this is the last vintage.

\$24.99

Cru white deal of the month = \$19.99

Rosé of the month



La Perdrix Costieres de Nimes 2020

Rhone Valley, France

70% Grenache, 30% Syrah

A vibrant, fresh wine with complex strawberry and raspberry notes. It has loads of stuffing and herbs, with dark red fruit, rosemary, and anise. A full mouthfeel finishes long and ripe, with a final lift of bright acid. Serve with salami and charcuterie, shellfish, mushrooms, and fried fish.

\$15.99

Wine Club is the best deal in town!

This month, our wine club gets \$53 worth of wine and food for only \$50! PLUS, wine club saves half off on every feature this month plus extra on any mixed cases!

**DON'T MISS OUR WINE
DINNER ON AUGUST 23!**

See the menu on the other side.

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010