



## 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 marinade 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](http://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 tastee 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

