



PRODUCT SPOTLIGHT

VALENTINE'S SURF & TURF

AVAILABLE FOR PICK UP FEB 10, 11 & 13

DINNER FOR 2 ONLY \$55, TAX INCLUDED!

- 2 6 ounce lobster tails
- 2 4 ounce prime filet mignons
- 2 individual potatoes au gratin
- 8 ounces organic green beans
OR organic asparagus
- herb compound butter to top dinner
- seasoning blend to sprinkle on
- salted caramel cake
OR lemon cheesecake to split

Dinner comes with easy cooking instructions and all the ingredients

RSVP EARLY TO ENSURE YOUR PERFECT DINNER

(ingredients sold separately but save \$15 with the kit!)

FEBRUARY CHEESE CLUB

CHEVOO

Goat Cheese + Olive Oil Healdsburg, California

The most versatile of cheeses! Make your charcuterie platter great; use it as a veggie dip; spread it on a sandwich; add it to eggs or fruit for breakfast.

Italian Black Truffle

Truffles are folded into the soft cheese, making it earthy but delicate. Roast carrots or beets, crumble cheese on top, and drizzle with the truffle oil! Or try grilled corn rubbed with the oil and rolled in parmesan. Add it to pasta for a creamy, decadent dinner.

\$8.99

Dill Pollen & Garlic

Infused olive oil is accented with locally grown herbs. Stuff peppers, brush with the oil, and saute. Delish! Amazing with fresh tomatoes--add the cheese and splash with half oil and half good vinegar. Great on a burger or avocado toast.

\$8.99

BELLE CHEVRE, ALABAMA

Greek Kiss

This delightful nugget is like a present--simply open the brined fig leaves to reveal the soft marinated cheese inside. It is wonderful on its own as an appetizer or will dress up any cheese plate. A truly fresh, clean flavor.

\$8.99

Garden Veggie Goat Cheese Spread

A medley of carrots, onions, green bell peppers, celery and tomatoes to lend a true fresh garden taste to the tang of goat cheese. Put it on potatoes instead of sour cream or serve warm as a dip. Spread on a sandwich too!

\$8.99

This month, cheese club will receive all 4 featured cheeses, plus Frantoio Cutrera artichoke paste and Effie's rye cake crackers.
That's \$52 worth of food!

SHIRAZ'S RECIPES FOR FEBRUARY

This month's featured food item is a choice of Corine's Cuisine sauces. These international sauces are an amazing addition to any dish. They can be a dipping sauce, a topping, a marinade, or a simmer sauce. They're fun to mix or you can cook with one and serve with another. Try a couple of our ideas here or try with any protein. Pick any one you choose, or select one of our picks from past wine club favorites. Corine's Cuisine is \$9.99 a jar, and is automatically included in this month's wine club.

EASY ASIAN BBQ STIR FRY

- 1 1/2 pounds skirt steak (or choice of protein)
- 1 bottle Corine's Asian BBQ or Thai
- 1/2 cup wine (optional)
- 1 1/2 Tbsp cooking oil
- 6 oz onion, in strips
- 4 oz green onion, chopped
- 3 oz carrots, shredded

Mix wine and half of the Corine's sauce in a bowl and marinate steaks for 2 hours or overnight. Add cooking oil in a pan on high heat. Add steaks and stir fry for 2 minutes. Stir in onions and carrots and fry for one minute. Add the rest of the sauce and green onion and fry for 2 to 3 minutes. Serve over rice or noodles.

SALMON WITH YOGURT AND GREEN SAUCE

- 4 6-ounce salmon fillets
- 1 cup plain yogurt
- 1 cup sour cream
- 2 Tbsp olive oil
- 2 Corine's sauces: choose from Ginger, Indian, and Tropical

Mix the yogurt and sour cream with 1/3 cup of each sauce. Cover and set aside. Season the salmon with salt and pepper. In a heavy skillet, heat olive oil to sizzling on medium high. Saute the fillets 3-5 minutes on each side. Serve the fish over fresh greens, white rice, or steamed squash. Spoon the yogurt sauce over the salmon or serve it on the side.
the green sauces are great mixed into rice pilaf as well

TROPICAL SAUCE MARINADE

- 1 pound pork tenderloin, chicken, or shrimp
- 4 Tbsp butter
- 2 Tbsp olive oil
- 4 shallots, chopped
- 1/2 cup white wine
- 1 1/2 cup stock
- 1/3 cup Corine's Tropical Sauce (or Jamaican)
- 1 tsp honey

Heat half the butter and olive oil in a pan on medium high. When it starts to bubble, add shallots and salt and pepper to season. Cook 3 minutes until translucent. Add the wine and stock, reduce the heat to medium, and simmer for 10 minutes to reduce. Add sauce and honey. Remove from heat.

Cook the other half of the butter and oil and season the pork (etc) with salt and pepper, and add salt, pepper, and thyme to taste. Cover in the tropical marinade.

WANT TO MIX IT UP? ADD EXTRA BOTTLES OF ANY OF THIS MONTH'S FOOD OPTIONS FOR ONLY \$5 EACH!

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| surprising perfect combos: | newsletters for more great ideas: |
| Ginger and Jamaican Curry | Sparrow Lane Citrus Vinegar Recipes: July 2020 |
| Ginger and Asian BBQ | Double Take Salsa Verde Recipes: November 2021 |
| Thai with coconut milk | l'Epicurien Carrot Cream with Spices Recipes: March 2022 |

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR FEBRUARY

Painted Wolf The Den 2021 Swartland, South Africa

100% Chenin Blanc

A firm, nicely balanced white full of freshly squeezed lemon flavor. Full, fun, and easy, there are notes of red cherry and fresh almond. The finish is refreshing lemon ice. Put this elegant wine with a salad or light seafood. Try it with salty or fried food, fresh oysters, or citrus cream sauce. It's perfect with marinated fresh goat cheese too.

\$13.99

Windemere Coastal Vineyard Pinot Noir 2020 Sonoma County, California

Crafted by Craig Stoller (from a family estate in Willamette Oregon). A big, ripe style of Pinot, with dark black cherry, red cherry, and strawberry flavors. The luscious red fruits are deepened by gingerbread spice, vanilla, and light smoke. Put it with richly spiced shrimp or salmon, fruit sauces, Asian flavors, and pork or chicken.

\$17.99

Ollier Taillefer Faugeres 2018 Clos des Murettes

Languedoc, France

50% Grenache, 30% Syrah, 20% Carignane

This organic, hand harvested wine is firm and savory. The meaty, firm nose is dusty and full of blueberry fruit. Gripping cranberry and raspberry flavor laced with sweet tannins ends with a flavorful but clean finish - all dried herbs, brown spices, and blackberry. Put it with herb roasted potatoes, alpine cheeses, spiced Asian dishes, or try your hand at cassoulet for something special.

\$21.99



This Month's Feature:

Vino De La Reina Sangiovese 2015

Valle de San Vicente, Mexico

From the Guadalupe Valley comes this super earthy wine, full of bright intense notes of oranges and roses. The flavors are dark blackberry, cassis, and red currant, with notes of oak, caramel and vanilla.. The earthy, musky, yet frisky finish is perfect for food. Great with steak tacos, big pasta dishes, stews, and cured meats.

\$24.99

Wine Club deal of the month = \$14.99!

UPCOMING EVENTS



SATURDAY, FEBRUARY 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

VALENTINE'S SURF & TURF

AVAILABLE FOR PICK UP FEB 10, 11 & 13

Rosé of the month



Birichino Vin Gris Rose 2020

California

62% Grenache, 12% Mourvedre, 11% Cinsault, 9% Carignan, 6% Rolle

A fun French-style rose made by alumni from Bonny Doon: Tangerine and strawberry on the nose with melon and spice are mineral-driven. Fresh watermelon and peach are silky, with exotic pink and purple flowers on a bright finish. It's zesty, dry, and fun. A great picnic wine - salads, tacos, chicken sandwiches, and croque monsieur are perfect. 91 points, Wine Enthusiast

\$19.99

Rose Club price = \$15.99

Wine Club Cru Level RED!



Robert Henriquez Rivero Del Notro 2021

Bio Bio Valley, Sur, Chile

100% Cinsault

A low alcohol, easy drinking wine aged in traditional beech casks. What makes it unusual is that the vines are 200 years old. Black pepper, ash, and minerals flesh out the currant and plum fruit. The finish is full of chalky tannin, smoke, and lots of pepper. A natural pairing for both braised meats and smoked or roasted fish, it's also a natural with mild Thai curry. Make sure you decant this wine! It needs to breathe.

\$27.99

Wine Club Cru Level WHITE!



Heidi Schrock & Sohne Furmint 2021

Ruster Ausbruch, Burgenland, Austria

A grape initially from Hungary, legend has it it came over the border into Austria via a wedding dowry. This is sustainable old vine juice fermented in acacia with partial whole berry. The perfect blend of apple and peach, chamomile tea, and a backbone of warmth. It's great with chicken, dumplings, and paprika. It's one of Emily's favorite wines too.

\$34.99

Wine Club is the best deal in town!

This month, our wine club gets \$64 worth of wine and food for only \$50! PLUS, wine club saves \$10 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks!

DON'T MISS OUR NEW ADDITIONS:

swedish truffles, kaya handbags, and more!

OPEN FEB 13 11-7 FOR VALENTINES PICK UP

SATURDAY, MARCH 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

Facebook: Shiraz Athens
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