



PRODUCT SPOTLIGHT

Easter Sunday is Sunday, March 31

Order your turkey, ham, tenderloin, and lamb early
We get the world's best duck, goose, and other goodies too
We'll have specialty meats from the Spotted Trotter and Italian
custard cream cakes
Plus brunch options galore—we'll send emails with ideas but make
any special requests you'd like!

And as always, we will feature our special Easter mixed 6 with wines
perfect for Easter lunch or dinner.

And check out our new towels, mugs, and table decor too!

NEW CHEESES FROM SWEETGRASS DAIRY

Sweetgrass has introduced a new cheese line around their creative endeavors named Paradox. This program allows them to experiment and get creative with the cheesemaking process and listen to what their customers want to taste. These cheeses may be spin-offs of core cheeses, experimental batches with new flavors and seasonings, or brand-new cheeses that no one has tasted before. They are all super limited, so check in to see what's new! We love Sweetgrass and are happy to represent these very special small-batch cheeses.

Satsuma Swirl was brought to life in a quest to develop a sweet Lil' Moo option. Lil' Moo is a cows milk spread similar to cream cheese. They incorporated locally sourced ingredients with Blackberry Patch preserves to produce this light and fluffy Lil' Moo flavor that will evoke the nostalgic experience of enjoying a creamsicle on a sunny day. The flavors of satsuma and vanilla are irresistible. Spread on a bagel, dip strawberries into it, or just eat it off the spoon!
\$8.99

Swiss Style was born as a happy accident, where the intention was for one product but the end result was something different and unexpected. It was developed as a Gouda but turned into a cheese akin to Swiss. You get the nutty, sweet flavor and iconic eye formation of a Swiss with the creaminess and meltability of a Gouda, making for an ultra-tasty and delicious cheese that can be used in many applications.
\$10.99

SHIRAZ'S RECIPES FOR MARCH

This month's featured food item is a choice of Miracle Noodle konjac root rice, spaghetti, or tom yum. These starches have almost no carbs, practically no calories, and easily can be used instead of heavy pasta. Feel free to add your favorite protein to any of these recipes or the premade Tom Yum noodles. Miracle bags are \$5 - \$7 each, and are automatically included in this month's wine club.

EASY FRIED RICE

2 Tablespoons olive or avocado oil
3 Tablespoons Bourbon Barrel soy sauce
¼ cup green peas
¼ cup carrots in matchsticks
½ cup chopped onion
2 cups miracle rice, drained
1 egg

Put the largest skillet you have on medium high. Add oil and heat for 1 minute; add rice and soy sauce and stir while heating through. After 2 minutes, add all vegetables and reduce heat to medium. Continue to stir for 5 more minutes. Crack the egg directly in the middle and stir well (I use chopsticks). Serve when the egg has coated the rice and is no longer raw.

Optional: garnish with togarashi, green onion, cilantro, basil

PASTA WITH BALSAMIC MUSHROOMS

1 pouch Miracle spaghetti, drained
2 Tablespoons butter
8 ounces assorted mushrooms
2 cloves garlic
1 teaspoon chopped thyme
1/2 cup sherry (or white wine)
1 cup broth
2 Tablespoons cream
2 Tablespoons white balsamic vinegar

Heat butter over medium low and add roughly chopped mushrooms. When they start to brown, add all other ingredients except pasta and balsamic and simmer on low for an hour. Turn the heat up, toss in balsamic and pasta, and serve.

ALMOND SESAME NOODLES

1 package Miracle pasta, drained
1/4 cup Bourbon Barrel soy sauce
4 Tablespoons Georgia Grinders nut butter
2 Tablespoons balsamic vinegar
1 Tablespoon sesame oil
1 cup shredded red cabbage
1 1/2 cup shredded carrots
1 cup sliced green onions

In a large bowl, whisk together soy, almond/ peanut/ cashew butter, vinegar, and sesame oil. Add pasta, cabbage, carrots and green onions. Toss to coat noodles thoroughly with sauce. Sprinkle with sesame seeds or pepper flakes and serve.

CHICKEN A LA ROMA

12 ounces chicken breasts or thighs
4 cups fresh spinach
1 cup pasta sauce of choice
1/2 tsp olive oil
2 Tbsp balsamic vinegar
1 package Miracle pasta

Saute chicken on medium heat in olive oil and cook until tender. Remove to cool and shred. Add tomato sauce to pan and bring to a simmer. Once hot, add chicken, vinegar, pasta, and spinach and stir until the spinach wilts and the noodles are warm. Top with parmesan if desired.

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR MARCH

Kettle of Fish Verdejo 2021 Rueda, Spain

A super tropical version of Verdejo--rich and juicy, with a creamy texture. The finish has more citrusy lemon and lime to make it refreshingly mouthwatering. While a natural pairing for shellfish, it is amazing with Asian noodles or other Thai food. And try it with soft cheeses! Summer vegetables are a great match.

\$14.99

Pasqua Valpolicella Ripasso Superiore 2021

Veneto, Italy

60% Corvina, 20% Rondinella, 10% Corvinone, 10% Negrara

Meaty on the nose, with ginger and dark chocolate. On the palate, smooth and pretty with black raspberry richness. The big finish has lots of mineral silt and savory toffee powder. The perfect wine for braised meats, sausages, wilted greens, and hearty stews. Try with hard cheese or pasta.

\$23.99

La Torre Relais I Lastrichetti 2014

Tuscany, Italy

50% Sangiovese, 50% Merlot

This wine started out big and bold, with loads of tannin--it took years to smooth it out into the little beauty we have now. All mineral and softness, it has a sour cherry note and a hint of earth. A perfect wine for charcuterie and a lovely wine for pasta with mushrooms or tomatoes.

\$15.99



This Month's Feature:

Casa do Valle Branco 2021

Minho Valley, Portugal

Alvarinho, Arinto, Azal and Loureiro

A fresh and vibrant Vinho Verde from the 4 main grapes just south of the river dividing the region from Spain. Crisp acidity and citrus flavors are accented by light florals and hints of tropical fruit. The perfect spring wine for salads or shellfish. Try it with fresh fruit and young cheese.

\$13.99

Wine Club deal of the month = \$8.99

UPCOMING EVENTS



SATURDAY, MARCH 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, APRIL 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

Rosé of the month



Hostens Picant Rose 2014

Bordeaux, France

60% Cabernet, 40% Cab Franc

Bright and tight seriousness of minerals and strawberries leading into a meaty, hefty, masculine palate of wine. It is full of earth, ginger, and orange peel. I love proof that a well-built rose can truly stand the test of time. Try this one with spring veggies like leeks and garlic scapes and strawberries. Chicken and pork are outstanding.

\$21.99

Rose Club deal of the month = \$11.99

Wine Club Cru Level RED!



Testamento Petit Verdot Reserve 2010

Mendoza, Argentina

A deep, inky, gripping red. Super hefty with loads of tannin, laced with earthy mushroom umami and cured meats. Very savory and deep with flavors of sour dark cherries. Black fruit and skins with a puckering acidity at the finish, along with a taut dryness. Try with bbq / curry / carnitas flavors on hearty grilled veggies or rich meat. Heaven with shortribs or lamb.

\$44.99

Cru Red deal of the month = \$29.99

Wine Club Cru Level WHITE!



Hiedler Langenlois Riesling 2022

Kamptal, Austria

Hiedler makes some of the most textural wines that there are. This one is dry and intense, yet has lees and warm spice on the juicy midpalate. It is tightly wound on the finish, with apricot and stones. If you haven't had a wine like this with fried fish, you're missing out! Or put it with green vegetables.

\$35.99

Wine Club is the best deal in town!

This month, our wine club gets \$62 worth of wine and food for only \$55! PLUS, wine club saves \$5 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks! Try one of our cru levels for the VIP treatment...

SUNDAY, APRIL 28

A Paella Party at Shiraz!

Paella, Spanish tapas, and wine

2 p.m. on the patio (weather permitting)

\$30 per person, all inclusive

RSVP EARLY!!

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010