

OUR WEBSITE JUST KEEPS GETTING BETTER!

IT'S NEWLY UPDATED, WITH CURRENT **RECIPES INCLUDING MARCH 2015**

HAVE YOU SEEN OUR SEARCH FEATURE? SIMPLY TELL US WHAT YOU'RE DRINKING AND WE'LL GIVE YOU RECIPE **SUGGESTIONS; TO SEARCH BY FOOD** ITEM, USE THE NEWSLETTER ARCHIVE BUTTON.

MONDAY, MAY 29 MENU:

Fried green tomatoes with tabasco jelly Corn fritters with chipotle remoulade Crostini with deviled egg salad and watermelon radish Crostini with pulled pork and jicama slaw

PAIRED WITH 6 GREAT WINES FROM **MACEDONIA & CRETE**

RSVP now for only \$25 per person!

UPCOMING EVENTS

SATURDAY, MAY 2 MONTHLY TASTING OF WINE CLUB WINES

1-5 p.m. Shiraz tasting room

TUESDAY, MAY 5 CINCO DE MAYO AT SHIRAZ!

11 - 8 p.m.

Our famous fish taco kits are back, along with \$2 beers in store. Reserve by email or phone--only \$10 for 4 tortillas, wild-caught fish, plus house-made slaw. All you have to do is cook the fish and put it & the slaw in the tortilla! We will also have queso fresco, jalapeno-queso dip, and pepper shooters, plus great beer.

FRIDAY, MAY 29 **GREEK WINES WITH SOUTHERN FARE**

4:30 - 7:30 P.M. at Shiraz

A tasting of the original old-school wine, paired with classic Southern cuisine catered by Last Resort Provisions. This will be an epic, unique, fun event-don't miss it! Only \$25 per person, all-inclusive

RSVP now: more details to follow on our website & facebook

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.

SATURDAY, JUNE 6 MONTHLY TASTING OF WINE CLUB WINES

1-5 p.m. Shiraz tasting room

THURSDAY, JUNE 11 LEARN ABOUT REAL MARSALA

A cooking demo and tasting with Marsala and other wines with Lisa Sanders of Columbo. Save the Date!!

MONDAY, JUNE 22 LOIRE VALLEY CLASS WITH EMILY

5:30 - 8:00 in the Shiraz tasting room Full seminar with 10 wines ranging from \$20-60 \$30 per person; limited seating; RSVPs essential

SHIRAZ WILL BE CLOSED JUNE 30-JULY 4; WE WILL REOPEN TUESDAY, JULY 7

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.



This month, our wine club gets \$63 worth of wine and food for only \$45! Plus, they save on each feature!

EMILY'S WINE CLUB SELECTIONS FOR

MAY

ww.shirazathens.com

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MAY

Lyrarakis Assyrtiko 2013 Sitia Valley, Crete, Greece

Juicy, with fresh intensity: this is the second best-selling Greek white (behind Moschofilero) in the world, and for good reason. Clean, plump, and pretty, full of creamy citrus, with spice and gravel on the finish. There's a lovely element of sea air that makes it ideal with seafood. Try it with grilled fish, shrimp cocktail, chicken in cream sauce, or steamed artichokes.

\$21.99 this month = \$18.99

Exopto Bozeto de Exopto 2013 Rioja, Spain

50% Garnacha, 40% Tempranillo, 10% Graciano Big Bang is back, with a new name! Super dark, beautiful, lingering fruit--no wonder it's so popular. Intense and peppery, it has huge tannin & dried meat that smooths into black raspberry, basil, and cassis. All the boldness of old-school Rioja without having to wait 20 years! (though you can keep it that long...) Have a tapas night: steak chimichurri, scallops wrapped in bacon, and shrimp with cocktail sauce. 91 = Robert Parker

\$19.99

Ferrandiere Marselan 2012 **Rhone Valley, France**

Between Corbieres and Minervois is this little jewel of a wine. Aromas of white pepper, roasted meat, and salt are intriguing enough to crave this wine filled with blueberry, huckleberry, earthy, tarry depth. Balanced but gripping, it has firm tannins and notes of dried figs and dark chocolate. Try it with game, pizza, roasted meats or veggies, or fried mushrooms.

\$13.99

Alto Los Romeros Carmenere 2014 Valle Central, Chile

A refined version of Chile's signature grape: rich, full, and deep fruit. It is meaty, with a little of that woodsy herbal quality inherent in Carmenere, but it is smooth. Bold, inky, full of black currants and roasted bell peppers. Try it with meatloaf or meat with a cocktail marinade.

\$15.99

Wine Club deal of the month = \$11.99

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!

Elyse Morisoli Vineyard Zinfandel 2009 Rutherford, Napa, California

A beautifully balanced wine from masters of the Zin: notes of toasted coconut and black raspberry on the nose lead into a rich, smooth, elegant glass of wine. Flavors of buttered black currant finish off into a crisp, clean, dry match with food. Great with pork, steak, hefty stews, or upscale barbecue. Get it while you can!

cru level deal of the month = \$29.99

Wine Club Cru Level WHITE!

Michel Sarrazin Givry "Les Grognots" 2010 **Burgundy, France**

Only 5% of the wine made in Givry is white, so this is special--and we only got 2 cases! The palate has soft, plush, marshmallow richness with the yellow ripened fruits and creamy texture; Clean and clear, with red apple softness on the finish. The perfect match with roast chicken, salmon, or potatoes gratin.

\$32.99

Beer Club's Picks for MAY

Did you know wine club members who also join beer club get 10% off all beer purchases every day?

HARPOON, BOSTON, MASSACHUSETTS

Keep an eye out--Harpoon will release its first new year-round beer since 2011 on May 5 of this year!

Leviathan IPA

A Hophead's IPA at 90 IBUs, but it somehow manages to be clean and fresh; grapefruit, orange peel, and rose petals are all inside. Soft and fleshy with juicy, ripe watermelon and lemon. \$9.99 / 4 pack

Big Squeeze Shandy UFO

This is one of my favorite seasonals... ever. It is super refreshing with the orange crispness and loads of citrus fruit, but the end has a bite to it. Clean and fresh, it might just be the perfect shandy. \$7.99 / 6 pack

LAGUNITAS, PETALUMA, CALIFORNIA

Day Time Ale

I'm not sure what a "fractional IPA" is, but I think it might be the sessionable quality of the 4.6% alcohol. Regardless, it is lemony, fresh, and clean. Refreshing, pretty, and summery--it is perfect for hot weather, poolside, or a lawnmower. \$8.99 / 6 pack

Little Sumpin' Sumpin'

Basically, it's a wheat made like an IPA, so everyone wins. I'm told the brewers love making it so they can eat the malts on their breakfast cereal. Smooth, with pineapple, grapefruit, and mango. Crispy wheat flavors are matched by a crisp, big profile with hops reminiscent of a pale ale. Try it with seafood or semi-soft cheeses. \$10.99 / 6 pack

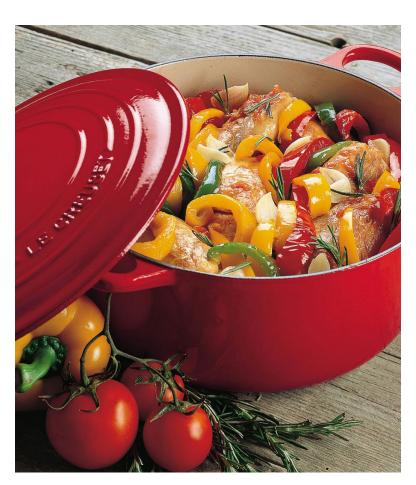
This month, beer club members get 4 each of the featured Harpoon beers and 3 each Lagunitas specials, for a total of 14 beers!

ASK US ABOUT WINE CLUB! 706-208-0010 OR EMILY@SHIRAZATHENS.COM

LE CREUSET "SUPPER CLUB"

Starting in February 2015, we will draw a name of a wine club member in good standing as the winner of our Le Creuset "supper club" for that month! The winning member can pick up our 5 1/2 quart enameled cast iron french oven for the loan of 3 weeks when they pick up their wine club, the first day of the month that we are open. During those 3 weeks we encourage you to cook to your heart's content!

On week four, we ask that you return the (clean) pot to the store, along with the recipe for your favorite dish you cooked in it that month--and we'll publish it in the next month's newsletter for everyone to enjoy! If you decide to keep the french oven, simply let us know and we'll charge your card on file--AND give you a 10% discount on your new Le Creuset.



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

MAY

This month's featured food item is Valine's Famous Cocktail Sauce. Fresh lime and horseradish make it extra zippy and refreshing, and more versatile than your average cocktail sauce. Finally, my favorite thing for crab cakes! I do love it on top of fish tacos or with simply steamed or grilled shrimp, but it's also great mixed into meatloaf, drizzled with lemon-lime shellfish ceviche, on fried mushrooms, or atop scallops wrapped in bacon. What a fun thing to have in your fridge this summer! We bet you need more than one. Valine's is only \$7.99 a jar, and comes automatically in this month's wine club.

OYSTER SHOOTER & BLOODY MARY RECIPE

Add 1 Tablespoon Valine's to each cup of tomato juice. For bloody marys: add 1 1/2 oz vodka to each glass of tomato mixture For oyster shooters: add a raw oyster and 2 oz tomato mix for each shooter

VALINE'S FAMOUS CHEESE SPREAD

8 oz grated pepper jack cheese grated 8 oz grated sharp white cheese grated

3/4 cup good mayonnaise

1/4 cup minced sweet onion

4 oz diced pimientos drained

1/2 teaspoon minced garlic

1/2 teaspoon Cavender's Greek Seasoning (or Willie's Hog Dust)

1 teaspoon red pepper flakes

1/2 cup Valine's Famous Cocktail Sauce

Combine grated cheese, mayonnaise and minced onion in a mixing bowl. Add the remaining seasonings to the cheese spread. Toss several times with a wooden paddle until the ingredients are well blended. Allow the cheese spread to sit for at least one hour so the flavors come together. Serve with a dash of Valine's Famous Cocktail Sauce on your favorite crackers. Valine's Tip: Add the dry ingredients on top of the mayonnaise as it coats the cheese spread better once mixed together.

VALINE'S VEGETABLE DIP

8 ounces softened cream cheese 1 cup Valine's Famous Cocktail Sauce 8 ounces cheddar cheese, shredded

Mix all ingredients together and chill for an hour. Top with a little more Valine's and serve with fresh vegetables and chips.

SOUTHERN CHIMICHURRI

1 cup packed fresh parsley
1/2 cup fresh cilantro
1 cup Valine's Famous Cocktail Sauce

Chop parsley and cilantro well and mix into the cocktail sauce. Use as an addition to seafood, as a steak or burger topping, with surf and turf or low country boil, or on the fried mediterranean fish below.

LE CREUSET RECIPE OF THE MONTH FROM SUSAN MCELHANNON: FRIED MEDITERRANEAN FISH

1/4 cup white wine vinegar

4 cloves garlic, minced

2 tablespoons chopped fresh oregano

2 tablespoons chopped fresh thyme

3/4 teaspoon ground cumin

2 bay leaves, finely crushed

2 pounds halibut or other white flaky fish cut into 1 inch strips

olive oil for frying

1/2 cup all purpose flour

Whisk vinegar, garlic, oregano, thyme, cumin, and bay leaves in bowl to blend. Add fish and toss to coat. Let stand at room temperature 1 hour or cover and refrigerate up to 4 hours. In a heavy pan, heat enough oil to come up 1/2 inch on sides of pan over medium heat. Place flour in a large bowl, remove fish from marinade and toss in flour. Shake off excess. Fry fish until cooked through and browned all over, about 6 minutes. Drain on paper towels, sprinkle with salt and pepper. Serve with lemon wedges.