

Shiraz

FINE WINE & GOURMET

www.shirazathens.com

FEBRUARY 2019

Do you know about our cheese club?

Members get 3-5 cheeses per month (4 on average), plus a perfect accompaniment and a cracker to match. We include all the most limited and seasonal cheeses at our disposal, hold them for members if we run out, and also can ship if you live out of town or want to gift a membership. Cheese club is \$50 (we always go over \$50) monthly, or save with a prepaid membership: \$45 a month for 3 or \$40 a month for 6. What a great way to fill your fridge with great things that have already been curated!

FEBRUARY CHEESE CLUB

This month, cheese club gets SIX cheeses! Plus they also get a small jar of whipped cinnamon honey and crunchmaster seeded crackers. (\$53 value)

BELLE CHEVRE, ALABAMA

Greek Kiss

One of our biggest hits of 2018, 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. \$7.99

Southern Belle

Inspired by the Kentucky Derby, this chevre is wrapped in bourbon pecans with mint and a little brown sugar. It is wonderful with fresh fruit, but I really love keeping the Kentucky theme and adding bourbon spiked cherries! \$7.99

SARTORI, WISCONSIN

Bellavitano Raspberry

You might be thinking about a sweet cheese, but this is actually Parmesan-style cheese aged in a raspberry ale. The bright, tart ale adds balance to the nutty, brown butter creaminess of the dry, crumbly cheese. \$5.99

Bellavitano Balsamic

That same Parmesan-cheddar cross is aged with balsamic vinegar of Modena. Mellow, dark, and incredibly smooth, it is equally good on its own or used in recipes. Put it with cured meats, nuts, and dried fruit. \$5.99

VERMONT CREAMERY, VERMONT

St Albans

Creamy cows milk that can be served on a cheese board with a wide variety of fromage or used as a spread. But the real magic is to heat it in its crock and serve it with bread or crackers, salame, and cornichons like a fondue for 2. \$6.99

Bijou

Rich, full, and creamy, it's a dense aged goat cheese with a wrinkly, featherlight rind. Bijou means "kiss" and this is a perfect bite of delicate cheese and is wonderful on a simple salad, served with soft boiled eggs and frisee with prosciutto, or with smoked salmon. \$8.99 / 2 buttons

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 FEBRUARY

This month's featured food item is TBJ Gourmet Uncured Bacon Jam with figs and balsamic. It has no nitrates or nitrites, free of antibiotics and vegetarian fed. My favorite thing is it's actually low fat and low sodium! Mix it into a tomato and goat cheese omelette, use it as a sandwich spread, or put it on top of ice cream. Put it on your french toast instead of having a side of sausage. Make baked brie more savory, or warm goat cheese with the jam and some chopped nuts. It's a great addition to a charcuterie or cheese plate too. See below for more recipe ideas, or check our Instagram account for inspiration! This is from the new Boar's Reserve label from TBJ, which is even better and more gourmet for the same price - try out the maple bourbon and honey habanero flavors too. Fig Balsamic Bacon Jam is only \$11.99, and is automatically included in this month's wine club.

THE ULTIMATE MESSY GRILLED CHEESE

4 slices thick cut French bread
3 ounces of cheddar, farmers cheese, havarti, etc
3 ounces Brie
butter
fig balsamic bacon jam
optional: 2 slices of tomato

Butter the outsides of each of the pieces of bread. Place a slice of Cheddar cheese on the unbuttered side of 2 pieces of the bread. Spread some of the bacon jam on top of the cheese. Divide the Brie between the sandwiches and layer on top of the jam. Place the remaining bread on top of the cheese, buttered side out. Heat a griddle or fry pan over medium-low heat. Cook the sandwiches until golden brown and the cheese has melted and enjoy.

PEANUT BUTTER-BACON-BANANA BREAD

1 stick unsalted butter, plus more for pan, at room temperature
1 1/4 cups self rising flour
3/4 cup peanut butter
1/2 teaspoon vanilla
2 large eggs, room temperature
1 cup sugar
3 very ripe bananas, peeled and mashed with a fork
3/4 cup TBJ uncured bacon jam

Preheat the oven to 350 F, and oil a loaf pan with butter. Sift or whisk the flour. Add peanut butter and mix in. Whisk vanilla and eggs in another bowl. Cream butter and sugar with a mixer until fluffy and then add egg mixture while beating until mixed in. Mix in the bananas. Fold in flour with a spatula until just together. Pour 2/3 batter into the loaf pan and spread 1/2 cup of jam over the top, leaving 1/2 inch around the edge. Pour the rest of the batter on top. Bake 55 minutes or until a toothpick inserted in the center comes out clean. Cool in the pan for 5 minutes and turn out on a wire rack. After slightly cooled, spread with the last 1/4 cup jam. Slice and serve.

this works great as a muffin also

Valentine's Day

Valentine's Surf & Turf

Our best offering yet!
Available for pick up Feb 12, 13, and 14
Dinner for 2 only \$50, tax included!
Everything you need for the perfect dinner:
2 Maine Lobster tails, 6 oz each
2 Chicago filet mignons, 4 oz each
2 potato au gratin dauphinoise, 4 oz each
a hint of green vegetables
roasted red pepper compound butter
Plus herb infused sea salt for seasoning
And molten chocolate lava cake for dessert!
(Lobster and filet also sold separately)

Need an appetizer course?

Check out our cheese club features this month: St Albans warmed is like a little fondue pot; Bijou toasted is amazing on a frisee salad; unwrap the Greek Kiss for a perfect marinated nugget on a plate. Southern Belle is perfect with fresh fruit. The Bellavitano Raspberry and Balsamic, with a little dark chocolate, make an intense savory cheese plate. Or combine any of the cheeses with bourbon cherries and salame plus crackers.

We also have appetizer options:
Artichoke dip, A huge variety of pate (including meat AND a lot of vegetarian and vegan options--tomato basil, anyone?),
Caviar (preorder only, ask us!)

And we have brunching deliciousness too: biscuits, smoked fish, jam, creme fraiche, pasta, etc...

We've even picked out the perfect wines (this month's Cru red and Cru white) to pair with your surf and turf--check them out by the glass if you want to try them!

**DON'T MISS ALL THE SPECIAL GIFTS WE
HAVE COMING IN JUST FOR
VALENTINES DAY ALSO!**

**DAILY UPDATES ON OUR INSTAGRAM AND
WEBSITE WITH GIFT IDEAS FROM THE SHOP!**

FEBRUARY

Marques de Riscal Sauvignon Blanc 2017 Rueda, Spain

In a region known for it's bright whites, this wine is enriched by 4-6 months on the lees to give it a little more texture. Floral and lean, it has hints of rosemary and dried sweet herbs, fresh lemon, and orange peel. Pretty and long, with a waxy, citrusy finish. Fried fish, shellfish, white asparagus, garlic aioli and dill sauce with smoked fish are amazing. Or try smoked meat, olives, and cheese.
\$11.99

Giovanna Madonna Fermavento 2014 Romagna, Italy

100% Sangiovese
Emilia Romagna is just outside the borders of Chianti Classico, and is a smoother rendition of a Tuscan red. Deliciously soft and smooth, it is all elegance and structure. Mulberry and black cherry are balanced out by notes of vanilla, cardamon, and 5 spice powder. Clean but very dark fruit are warm and silky with medium body. The integrated finish has only the tiniest hint of bite to it. Your new favorite pasta wine, it's also perfect with charcuterie or pizza. Try a cheese plate with olives and bacon jam.
\$19.99

Trifula Rosso 2016 Piemonte, Italy

85% Barbera, 15% Nebbiolo
This wine strikes the delicate balance between minerality in the soil and a freshness from aging in stainless steel. Smoky and pretty, with red raspberry and roses, A beautiful mineral core opens up in the middle with the lithe red fruit. The finish is roasted nuts and cigar smoke, and finishes softly. Ideal with risotto topped with seafood or mushrooms, game, or sausages. Pork shank is amazing. A great match for a flatbread with onions, thyme, and fig balsamic bacon jam.
\$12.99



This Month's Feature:

Domaine de Grangeneuve La Truffiere 2013 Grignan Les Adhemar, France Rhône Valley

This is from a tiny little pocket in the Northernmost part of the Southern Rhône Valley, with only about 1/3 of the winegrowers of the state of Oregon. The law states that the wines here must be blends with no one grape having a very large percentage. The Truffiere is deep and super ripe, with ashy, extracted blue fruits, leading into tropical notes. The finish tapers off smoothly, keeping it from being a punch in the face. Lamb, potatoes, stuffed mushrooms, Asian glazes, barbecue are all game. And so is game...
\$27.99

Wine Club deal of the month = \$21.99!

Rosé of the month



Cuvelier Los Andes 2015

Mendoza, Argentina

100% Malbec

A nose of orange peel and citrus oil, with tea leaf and laurel too. Structured, with dark cherry and hints of black cherry. Not so much about the fruit but a waxy, dark texture with a lean, crisp, masculine finish. Altogether clean and firm earthy hints to balance the long, orange fruit of it all. Mango and papaya are muted and mothy... it's a super dry wine that works well with smoked meats and root veggies.
super limited

\$15.99

Rose Club deal of the month = \$9.99

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!



Touton & Torres La Seleccion 2015

Montsant, Spain

Carinena, Garnacha, Macabeo

Well, I'm not sure what could be a better Valentines wine that what my rep and I have dubbed "just this side of slutty"... But this delicious hottie of a wine is smooth, smoky, and a touch brambly too. It is so rich and pretty, with red raspberry, cassis, and blackberry. Hints of pepper and earth keep this from being one-note, but it's overwhelmingly pretty, and great with a wide variety of food, from appetizers all the way through the heavier parts of the meal (yesssss surf and turf, you've met your match!) Whoa, it's elegant.

\$24.99

Cru Red deal of the month = \$19.99

Wine Club Cru Level WHITE!



La Source Petite Arvine 2015

Valee d'Aosta, Piemonte, Italy

Never heard of it? Think of high-end Pinot Gris. A wine of intense minerality from a corner of Northwest Italy, but it's originally from the Valais in Switzerland. The nose is all limestone and slate, and then juicy green fruit comes through. Lychee, pineapple, and lime curd are all present. Green melon and salted almond on the finish, with a refreshing acidity that pairs well with rich food. Put it with fondue or St Alban, grilled oysters, blackened fish, or pasta with cream sauce. Pork and chicken are classic too.

\$26.99

Cru White deal of the month = \$22.99

Wine Club is the best deal in town!

This month, our wine club gets \$57 worth of wine and food plus half off each feature for only \$50! PLUS, wine club saves on every feature and extra on any mixed cases!

Shiraz

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DIGITAL UPDATES

Facebook: Shiraz Athens, our fan page, has information on sales, specials, and events, as well as one FB only sale each week: Web Wednesday!! And our weekly updates are on Facebook now too, including our specialty food for sale and a wine of the week

Twitter: Shirazathens

Instagram: Shirazathens

cheese plates, wine specials, and gift ideas weekly

www.shirazathens.com

Our website now has updated pictures every week, including cheese plates available each friday!

WHY JOIN WINE CLUB?

Our wine club is the best deal in the wine business. We work hard every month to find wines that are special, hard to find, and great values. The reason people tell us they like wine club the most? All the great finds. The second best thing? Great discounts! For only \$50, members get \$50-65 worth of wine and food, plus tasting notes and recipes. Plus, there's an extra wine on sale for club members, and we have extra case discounts on top of everything.

And our monthly wine tasting is free for members (2 tickets per membership, another \$10 available at the ready!) Ask us about our wine club—it's an amazing deal with wonderful things to try every single month!

UPCOMING EVENTS



SATURDAY, FEBRUARY 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

SATURDAY, MARCH 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members

FEBRUARY 12 - 14

VALENTINES SURF AND TURF!

See inside for details

MONDAY, FEBRUARY 25

A unique tasting with cheese, charcuterie, and wine!

3 experts: Kevin Ouzts (Spotted Trotter, meat); Tim Gaddis (Star Provisions, In Demand, cheese) & Emily Garrison (Shiraz, wine) will take you on a course through amazing wine, cheese, meat, and accoutrement!!

What an amazing class! I did this class for professionals and it was \$500!

\$40 per person

5:30 - 8:30

all-inclusive

location to be disclosed later

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.

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.