



SHIRAZ'S RECIPES FOR **DECEMBER**

PRODUCT SPOTLIGHT

We have the best Christmas decorations! See us for any of your needs, from garlands to ornaments and angels to dawgs. All of our holiday decorations are affordable and cute. They range wildly in price—feel free to ask us about any of them, and don't forget to take some home! Decorations are all out on display and are first come, first serve.

DECEMBER 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 goat cheese and parmesan. Add it to pesto pasta for the creamiest, most decadent dinner ever.

\$7.99 / 4 ounces

Smoked Salt & Rosemary

Rosemary-infused olive oil is accented with smoked salt and cracked black pepper. Cut peppers in half, brush with the oil, and saute. Then stuff with the cheese—so delish! Amazing with fresh tomatoes—add the cheese and splash with half oil and half good vinegar. Great on a burger or avocado toast.

\$7.99 / 4 ounces

COWGIRL CREAMERY Marin County, California Red Hawk

This triple cream is washed on the rind to make it more of a funky, earthy, meaty style cheese—perfect for your charcuterie plate, or just a really intense cheese sandwich (don't forget the jam!) It's awesome with pickles or onions, and has notes of cured meat, ocean air, and dried herbs.

\$15.99 / 8 ounces

Mt Tam

This triple cream is a bloomy rind - makes it the best kind of brie. Creme fraiche, butter, and a mushroom note to this beauty make it the perfect cheese for the center of a cheese plate or baked brie. Put it with champagne or a cider for something special.

\$15.99 / 8 ounces

This month, cheese club gets all 4 cheeses plus a bag of Ziba baby pistachio kernels and Kii Natural's apricot orange almond crackers. That's \$60 worth of food!

Kii Natural's crackers are \$7.99
 Heirloom pistachios are \$3.99

This month, wine club members will receive \$10 toward food items on the shelves here at Shiraz! (as always, nothing in a refrigerator.) So grab a jar of one of your favorites or pick out something new... why not grab that food you've been eyeing but afraid to grab? Below are a few things we loved this past year for inspiration, plus a few ideas from our cheese club selections.

EASY CHICKPEA MEZZA BOWLS

Combine 1 cup cooked chickpeas, a handful of sliced tomatoes, 2 sliced cucumbers, a bit of peeled zucchini, pickled onions, mint, thyme, and pistachios. Divide the ingredients among two bowls, drizzle generously with Chevoos' infused oil, top with goat cheese, and season to taste.

GOAT CHEESE SPINACH SALAD

Chevoos smoked salt and rosemary cheese

- 1 pound chicken breasts
- 1 lemon
- 1 onion
- 1 avocado
- 1 cucumber
- 5 ounces fresh spinach

Season chicken with salt and pepper. Slice lemon in half. In a skillet, heat 2 Tbsp. Chevoos olive oil, and grill the chicken for 6 minutes per side. Lay the lemon halves face down in the pan and grill until browned. Slice onion and avocado and dice the cucumber. Add spinach to a platter; top with the vegetables, chicken, and marinated goat cheese. Squeeze the lemons and drizzle oil.

FISH CONFIT

- 1 pound fish--cod or tuna would be perfect
- 6 Tablespoons basil olive oil
- 2 garlic cloves, chopped
- 1/2 cup dry white wine
- 1/2 cup parsley or other fresh herbs
- 1/2 cup capers
- zest and juice of 1 lemon

Heat oil and wine in a small pan on medium high until it is at a simmer. Add fish and cook for 5 minutes on each side. Remove fish from heat and add garlic, lemon and capers to the oil. Cook for 5 minutes and add parsley. Spoon the garlic and herbs over the fish and serve

SHELLFISH DIPPING SAUCE

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/2 cup Tamarindo Bay Pepper Sauce
- A few drops of hot sauce
- 1 Tablespoon dijon mustard

Whisk or puree all ingredients together. Keep cold until serving, and put with shrimp cocktail, fried fish, or breaded shellfish.

NEW HOURS IN 2021

OPEN THURSDAY, FRIDAY, AND SATURDAY 11 AM - 7 PM

Also check out our second website, www.shirazathome.com for shipping and delivery options!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR
DECEMBER

Quinta do Mondego Branco 2015 Dao, Portugal

60% Encruzado, 40% Gouveio

A rich, structured soft white that's fresh on the nose but voluptuous on the palate, with minerally lemon and dried herbs plus bread crumbs. Fresh, dry, and deeply flavorful at the same time, with a long finish. The texture is akin to Burgundy, with notes of pineapple, melon, and hazelnuts. Put it with simple grilled fish with fresh herbs, poultry, and creamy pasta. Only 500 cases made!

\$19.99

Lavau Vacqueyras 2014 Vacqueyras, Rhone Valley, France

50% Grenache, 40% Syrah, 10% Mourvedre

A layered, medium-bodied red with lots of depth and complexity. Dark, rustic, and ashen with integrated tannin, it has blackberry and currant on the palate and a smoky note too. Earthiness is present but there's a hint of oak and a layer of juniper and dried herbs too. It's great right out of the bottle and on its own or with a simple cheese and charcuterie plate, or put it with smoked meat, beef stew, truffles, potatoes, or peppers.

\$19.99

Illuminati Ilico Riserva Montepulciano 2016 Abruzzo, Italy

A single vineyard wine from one of our favorites. It's softer from more barrel aging, still maintaining the brightness Montepulciano is known for. Dark macerated cherries, cooking spice, and violets are there. So are blackcurrants, aniseed, and cassis. Bold, but smooth, it's the kind of red that goes with anything--any cheese, pasta from butter to cream to red sauce, and even heavy dishes like lamb. Everyone should have a bottle in their house for emergencies because it's good with everything!

\$16.99

This Month's Feature:

Prosper Maufoux Brouilly 2011 Burgundy, France

100% Gamay

Tons of lilac and lavender flowers are grounded with mulberry, pepper, and tea leaf. It has purple fruit, but the juiciness is balanced by blackberry, cranberry, and a refined structure. After some air, the dark berry, black and purple fruit open up with dark, fleshy character and a silty texture. This is the kind of red that is perfect with fish or chicken. It's ideal with winter veggies, mushrooms, or sharp, bright cheese.

\$21.99

Wine club deal of the month = \$11.99

Wine Club Cru Level RED!

Vesevo Taurasi 2003

Irpinia, Campania, Italy

100% Aglianico

This is a big wine with serious grip. Bold, dark fruit with blackberry, black cherry, currants, and a backbone of underbrush, it holds on to the side of your glass. With time or decanting, it is still black as night, but the leathery smoke, cigar, and sweetness of tannins round it out into a serious, ethereal wine. Use the "if it grows together, it goes together" philosophy: put this with big, meaty dishes and pasta based with tomatoes like the Italians do. Killer with eggplant parm!

\$39.99

Cru red deal of the month = \$14.99

Wine Club Cru Level WHITE!

Clement Klur Katz Pinot Gris 2014

Alsace, France

Smooth, round, and pretty. It was off-dry at the inception but the time in the bottle has brought out the pretty acidity and the light floral texture. It has acacia, lime, and melons too. Complex, earthy, and silty in texture, it is a beautiful wine with food. Put it with any white meat or fish, or sweet and spicy asian dishes. Also good with any number of cheeses, from hard to rich.

\$31.99

Cru white deal of the month = \$21.99

Rosé of the month

Chateau Sainte Roseline Lampe de Meduse 2018

Cru Classe, Cotes de Provence

40% Cinsault, 20% Grenache, 20% Mourvedre, 10% Tibouren, 5% Cabernet, 5% Rolle

One of only 18 Cru Classe, or First Classified Growth, it's been made since 1950. It is brightly intense, with a note of tart lemon and herbs with green tomato and persimmon. Acid driven and lean, it has granny smith apples, green strawberries, and a smooth soft texture. The finish has melons and tropical citrus. Pair it with eggs, salads, fried food, and baked brie.

\$33.99

Our price = \$23.99

Rosé club deal of the month = \$13.99!

Wine Club is the best deal in town!

This month, our wine club gets \$67 worth of wine and food!
PLUS, save even more on extra bottles, roses, and cru--including \$10 off this month's featured wine!!



CHRISTMAS HOURS

DEC 24 - OPEN 10-6

DEC 25 - 27 - CLOSED FOR CHRISTMAS

DEC 28 - REOPEN AT 11 AM

JANUARY INVENTORY

OPEN JANUARY 1-2 - FOR EARLY WINE CLUB PICKUP

JANUARY 3-13 - CLOSED FOR INVENTORY AND FOOD & GIFT SHOWS!

NEW HOURS IN 2021

**OPEN THURSDAY, FRIDAY, AND SATURDAY
11 AM - 7 PM**

We will shorten our hours to ensure that when we are open, everything is perfect for you. We want to deliver the absolute best customer experience possible and this will help us do that. If you need to pick up something on Monday, Tuesday, or Wednesday, please email emily@shirazathens.com and we'll have your order ready at the door for you.

We're always striving to make things better here at Shiraz!

Also check out our second website, www.shirazathome.com for shipping and delivery options!

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010