



SHIRAZ'S RECIPES FOR **AUGUST**

This month's featured food item is \$10 toward your choice of Verdant Kitchen honey, syrup, or botanical supplements. Both ginger and turmeric have over 50 biological active compounds each, and these food items make it incredibly easy to add them into your daily routine or just enjoy healthy meals more. These foods fight nausea and inflammation and help with hydration, nutrients, and minerals. The beauty of honey is how simple it is to use— it's great drizzled over yogurt, oatmeal, or added to smoothies. Slather it on toast, avocado toast, or in a wrap. The drops have up to 60 servings each and are shelf stable, so it's easier than buying your own ingredients! Add any of them to your favorite liquid, be it water, tea, coffee, or hot chocolate, or try any of the recipes below. And don't miss a drop of immunity boost / flavor in your homemade broth! Verdant Kitchen items range from \$6 to \$20 (or \$50 with CBD), and are discounted for wine club this month.

ARMORED COFFEE

The basic: Add 1-2 drops of Turmeric (or Turmeric/Ginger) concentrate to a cup of coffee

Emily's Fave: Add 1/2 teaspoon real butter to 1/3 cup macadamia nut milk. Heat for a minute in the microwave. Add 2 drops turmeric and froth well. Fill a coffee mug 3/4 full with coffee and top with steamed milk mixture.

Add any of these to armored coffee:

black pepper	cinnamon	creamer	butter
cloves	ginger	sweetener	coconut oil

IMMUNITY HONEY SHOT

Place 2 tablespoons of apple cider vinegar OR lemon juice and 2 tablespoons of water into a glass and add 1 tablespoon of your turmeric honey to it. Stir well to incorporate and take your turmeric honey shot!

Also good for sore throats and acid reflux

STICKY HONEY GINGER CHICKEN

- 4 large pieces of chicken
- 4 Tbsp Verdant Kitchen ginger honey syrup
- 2 Tbsp soy sauce
- 2 Tbsp olive oil
- 1 Tbsp dijon mustard
- 3 large garlic cloves, minced
- 1 large onion
- 1/4- 1/2 cup water

Mix together honey, soy sauce, 1 tbsp oil, mustard, and garlic in a small bowl. Place inside a ziploc bag with chicken, and mix to coat evenly. Marinate for at least an hour.

Heat a skillet to medium high heat, and add oil. Once the skillet is hot, add chicken. Brown on each side (about 2 minutes per side). Remove chicken and set aside. Add onions, more oil if necessary, and a little water. Turn the heat down, and sauté onion for around 3-5 minutes. Add chicken back to the pan, and more water. Cover the pan, and allow chicken to simmer for around 15 minutes, or until completely cooked. Serve over rice and vegetables.

PRODUCT SPOTLIGHT

Our first Summer of Riesling Oyster Party in 4 years is coming!!!
 5 - 8 PM, drop in at Shiraz on September 21
 \$40 per person, all inclusive

We're pouring 13 Rieslings from all over the globe, and serving 3 kinds of oysters. Plus steamed shrimp and salad, with cocktail sauce, horseradish, lemons, hot sauce, and saltine crackers 2 ways.
 All you can eat and drink!
 We could sell out, so make sure you RSVP!

AUGUST CHEESE CLUB

VERMONT CREAMERY, VERMONT

Cremont

A double-cream brie made of goat and cow milk blended together ripened 2 weeks, it is creamy and clean, and gets more rich and intense if you let it age a little more. Amazing with Rose or Champagne, it's perfect with olives, almonds, and honey.
 \$10.99

Wild Blueberry, Lemon and Thyme Chevre

Fresh chevre logs rolled in fruit and spices make an even better addition to any cheese plate, plus they're delicious crumbled on a salad or spread on a sandwich. Awesome with citrus on crostini or served on a green salad. And try it with brunch!
 \$5.99

SWEETGRASS DAIRY, GEORGIA

Griffin

The favorite of many beer-infused cheeses that Sweetgrass tried when making a flagship cheese. Tomme washed in Porter gives the farmhouse-style a malty, hoppy note in the paste and a kick at the end. Aged at least 60 days for notes of coffee and chocolate. Great at the center of a cheese plate.
 \$11.99

Asher Blue

A Sweetgrass original, it is both creamy and crumbly. A big blue cheese, it has salty, mushroomy, earthy notes... with a buttery, intense finish. There is a unique grassiness to it that makes it uniquely good for food: put it with salads or steak for a little punch.
 \$9.99

Georgia Gouda

In a state known for peaches and pecans, Sweetgrass made a cheese that is perfect with both. This raw cow's milk cheese is aged over 60 days and has a deep yellow color from the grass fed milk. Dense, tart and tangy, it finishes smooth and creamy with a hint of sweet. Great for melting too.
 \$7.99

This month's cheese club will receive all 5 featured cheeses, plus a jar of Moroccan Beldi olives and a box of Effie's new rye biscuits.
 That's \$61 worth of food!



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SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR AUGUST

Chateau Ste Michelle Luxe Brut Columbia Valley, Washington Methode Champenoise Chardonnay

A crispy, super clean style of bubbly made in the old school Champagne method. It is full of citrus peel and herbs, keeping it fresh and dry. On the lean side, it slices through cream sauces, eggs, smoked fish, and rich soups too. CSM has been making sparklings for over 40 years! **extremely limited**
\$17.99

Juan Munoz Lopez Que Guapo 2008 made for Vina Las Perdices Mendoza, Argentina

60% Malbec, 20% Syrah, 20% Bonarda
A big, juicy, peppery, rustic blend of the 3 most important red grapes in Argentina. Spicy and warm, it has underlying notes of stewed tomatoes and green vegetation. All in all, very firm, hefty, and laced with graphite. The perfect wine for ribs, pasta with mushrooms, or a stir fry with tumeric.
\$14.99

Domaine Vetriccie Corse 2018 Aghione, Corsica

45% Niellucciu, 35% Sciaccarellu, 20% Syrah
Big and gritty, with tons of asphalt and ash to the nose. Blackberry and currant are intense, with plenty of tannic grip. It's a big wine that is definitely still young. Heavy garrigue and black fruit make it lengthy on the palate. The length and richness increases when it airs. It's great with charcuterie, hard cheeses, or heavy dishes.
\$14.99

a Shiraz exclusive



This Month's Feature:

Bodegas Y Vinedos Ponce Reto 2019 Manchuela, Castilla la Mancha, Spain 100% Albilla

A rare wine from 70 year old vines of an almost extinct grape aged in oak for 8 months to add texture. Albilla is a more gentle, smooth, clear golden wine with quince and apple that has more of a floral & straw, firm, textured style when it's aged. And it's best with some age (up to 10 years). Put it with grilled lobster, fish in butter, or anything with peaches or avocado.
\$29.99

Wine Club deal of the month = \$14.99

a Shiraz exclusive

UPCOMING EVENTS



SATURDAY, AUGUST 6 Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

SATURDAY, SEPTEMBER 3 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



Zajc Cvicek 2020 Dolenjska, Slovenia

50% Blauer Koelner, 20% Blaufrankisch, 15% Kraijevina, 15% Welschriesling

Cvicek (svee-chuck) is the national drink of Slovenia, so they don't let us get very much! It's the perfect wine for a hot month like August. This combo of red and white grapes ends up being somewhere between a light red and a rose. Serve it chilled and enjoy the profusion of fresh red berries jumping from the glass. And enjoy it at lunch if you want - it's only 10% alcohol

\$19.99

Rose Club deal of the month = \$14.99!

a Shiraz exclusive

Wine Club Cru Level RED!



Domaine des Ronces Pinot Noir 2018 Sud Revermont, Cotes du Jura, France

A 15 acre biodynamic estate owned by the same family since 1950. Tightly wound, the spicy raspberry character has lovely hints of underbrush, lavender, and sage. It's bright, fruity, and racy with taut acid and a firm backbone, perfect for all sorts of fowl or game, and a great match for salmon, mushroom risotto, or kale salad. Let it open more, and it works with ALL sorts of seafood!
extremely limited

\$29.99

Wine Club Cru Level WHITE!



Maison Champy Pernand Vergelesses 2016 Cote de Beaune, Burgundy, France

100% Chardonnay
The oldest winery in Burgundy, it's been around since 1720! They have fewer than 2 acres of Chard within the area. It's a lively, mineral-laced white with a deeply rich texture. A richly honeyed, spicy white, with notes of chestnut and candied fruit. The finish is chalky, with stones and lemon oil. Perfect with seafood risotto, hard, aged cheeses, or fish in butter or cream. A classic pairing with chicken in mustard-wine sauce. **extremely limited**

\$44.99

Cru White deal of the month = \$29.99!

Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$50! PLUS, wine club saves \$15 on every feature, plus an extra discount on all mixed cases

SUMMER OF RIESLING

Now through September 21 at Shiraz, with the tasting bar, wine tastings, and everything else! We will be featuring 3 Rieslings by the glass every day now through the end of the summer!

WEDNESDAY, SEPTEMBER 21 SUMMER OF RIESLING WRAP AND OYSTER PARTY

AT SHIRAZ ON THE PATIO

5 - 8 PM, drop in

\$40 per person, all inclusive

We're pouring 13 Rieslings from all over the globe, and serving 3 kinds of oysters. Plus steamed shrimp and salad, with cocktail sauce, horseradish, lemons, hot sauce, and saltine crackers 2 ways. **All you can eat and drink! Please RSVP now!**

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