



## SHIRAZ 20 YEAR ANNIVERSARY VIP DINNER

*Davey & Browne, Black Bubbles Sparkling Shiraz McLaren Vale NV*

charred asparagus salad with truffled goat cheese and capers over arugula in spiked lemon dressing  
*Xanadu, Sauvignon - Sémillon Vinework Margaret River 2022*

half day mushrooms in red wine served over risotto  
*Lienert Vineyards, GSM Jack West Barossa Valley 2022*

smoked barramundi over grilled paneer and saucy bbq eggplant with local peach granita  
*The Hidden Sea, Rosé South Australia 2024*

trio of braised lamb shank, sweet potatoes, and white beans with balsamic onions and jus  
*Lienert Vineyards, Shiraz Jack West Barossa Valley 2021*

roast salmon with pear brandy-soaked bleu and pecans served with grits and greens  
*Lienert Vineyards, Shiraz Barossa Valley 2018*

curried tomato pie with savory matcha ice cream  
*Davey & Browne, Black Bubbles Sparkling Shiraz McLaren Vale NV*

Sunday, September 28, 2025 at Shiraz | 6 courses, 7 wines | \$100 per person, tax and tip included

Private event! Reservations are essential.

\*\*this is a seated dinner. it begins promptly at 6:00\*\*

## SHIRAZ'S RECIPES FOR SEPTEMBER

This month's featured food item is your choice of Effie's Homemade Biscuits. These are the perfect cracker for a cheese plate, since they are basically a cross between a cracker and a cookie. They are beautiful with the bite in a bleu or brie, and ideal with jam, butter, or fruit or with a cup of tea or coffee. They make a great yogurt and fruit parfait. Substitute them in any recipe that calls for a cracker or cookie crust. Or top cobbler or crumble instead of using biscuits. I'm obsessed with these for Smores! Effie's Biscuits are only \$7.99 per box, and one is automatically included in this month's wine club.

### FEATURED RECIPE

#### Effie's Tartlet Shells

1 pack Effie's biscuits  
 1/4 cup butter, melted

Put cookies in a plastic bag and beat with a rolling pin until they're in a fine crumb. Put them in a bowl and mix in butter until well combined. Put 3 Tablespoons each into muffin tins, scooping with the spoon to form a well in each. Chill for at least 20 minutes to set. Fill with your choice of fillings and then chill at least 4 hours or overnight.

### HELLO DOLLY BARS

2 cups Effie's cookie crumbs  
 1/2 cup butter, melted  
 1 teaspoon salt  
 1 (14 ounce) can sweetened condensed milk  
 2 cups (12 ounces) chocolate morsels or discs  
 1 1/2 cups flaked coconut  
 1 cup chopped nuts of your choice

Heat the oven to 350 degrees F. Generously grease a 9x13-inch baking pan. In a medium bowl, combine the cookie crumbs, butter, and salt. Press firmly into prepared pan. Pour condensed milk slowly and evenly over the cracker layer, gently lifting and tilting the pan to cover cookies. Scatter chocolate, coconut and nuts evenly over the top. Cover everything to the edges of the pan. Use a spatula or fork to gently press the toppings down so that they stick. Bake for 30 minutes, rotating the pan halfway. Using a sharp knife, loosen the sides of the bars and cool completely for an hour. Cut into bars to serve.

### CLASSIC PUB CHEESE

6 ounces cheddar  
 6 ounces gouda or similar  
 4 ounces cream cheese  
 2 teaspoons mustard powder  
 2 teaspoons paprika  
 1/2 teaspoon black pepper  
 4 ounces lager or pale ale  
 1 Tablespoon chives or scallions  
 1 box Effie's Biscuits

Grate all cheese. Add cream cheese to the blend and process until combined. Add next 4 ingredients and combine until smooth. Serve with herbs on top and with biscuits, apples, and celery to dip or spread.

### GOAT CHEESE TRUFFLES

1 pack Effie's biscuits  
 10 ounces goat cheese  
 6 ounces cream cheese  
 3 Tablespoons honey  
 1 cup diced dried fruit  
 1/2 cup minced fresh parsley

Grind biscuits in a food processor or crush them by hand until fine. Mix the goat and cream cheese in a bowl and add 1/2 cup of biscuits and the honey into the mixture. Using a cookie scoop or melon baller, scoop cheese into balls onto a baking sheet and refrigerate for at least 10 minutes. Add herbs and fruit to the remaining crumbs and spread onto a sheet pan or plate. Roll the truffles in the mixture before serving.

# EMILY'S WINE CLUB SELECTIONS FOR SEPTEMBER

## 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 any cheese! Fresh veggies or grilled fish are great.

**\$14.99**

## Di Giovanna Rosso 2020 Palermo Sicily, Italy

The wine starts out very soft and demure, but doesn't take long to get lush. Blueberry, anise, and dark chocolate coax out as it breathes, with the only noticeable tannins on the very long, very pretty finish. It's a mouthful of super dark fruit and notes of brambly underbrush. Put it with veggies like eggplant and mushrooms, bbq, steak, and sausage. Fun with chocolate too.

**\$17.99**

## Poggio Gualtieri Grignano 2015 Chaniti Rufina Riserva Tuscany, Italy

A hint of smoky earthiness on the nose leads to a smooth, dark, fruitforward example of quaffable Chianti. It has blackberry, currant, lemon, and bitter chocolate. Notes of Italian dried herbs linger on the palate with elegant fruit and only a tiny bite of tannin. Pair with the classics: cheese & charcuterie, game, grilled fish, and pasta dishes.

**\$17.99**

## MONTHLY FEATURE

### Rosa del Golfo Scaliere 2017 Salento, Puglia, Italy 90% Negroamaro, 10% Aglianico

This winery is over 200 years old! And it tastes like old tradition. Tarry, spicy, chocolatey black currant has a funky, earthy undertone. Gripping, inky, and deep, it has all the hallmarks of a classic huge Italian. Blackberry and dark cherry fruit are accented with sage, smoke, and sandalwood. Put this brooding beauty with pasta dishes or anything grilled. Try it with big cheese and charcuterie or a stew.

**\$17.99**

*Wine Club deal of the month = \$7.99!*

## UPCOMING EVENTS



### SATURDAY, SEPTEMBER 6

Monthly tasting of Wine Club wines  
1-5 PM Shiraz tasting room

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

### SATURDAY, OCTOBER 4

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

### Field Recordings Clouds 2.0 Paso Robles, California

**80% Columbard, 20% cling peaches**

Not TECHNICALLY Rose but a killer coferment. This fresh, unfiltered wine is refermented with peaches for a refreshing, lightly sparkling wine. The cofermentation adds a beautiful flavor to a yeasty, very "cloudy" glass. Like a cider made a baby with Champagne. I pair with goat cheese, prosciutto, egg salad and fall weather!

**\$24.99**

*Rose Club deal of the month = \$14.99!*



## Wine Club Cru Level RED!

### Domaine L'R Chinon Les Cinq Elements 2020 Loire Valley, France

This elegant wine has a smoky, earthy nose with a really heady note of mushroom and underbrush. It rounds out into a briny, smoky raspberry palate and a red cherry and black olive finish. The tannins are super long and lingering. Put it with grilled vegetables or any dish with mushrooms, classic French dishes, or Thai style beef. It also works great with game or Southern bbq.

**\$25.99**



## Wine Club Cru Level WHITE!

### Vigne Marina Coppi Fausto 2017 Colli Tortonesi, Piedmonte, Italy 100% Timorasso

Known as the "white Barolo", it's high and tight with minerality. Tons of fresh and dried herbs, almonds, and raisins are on the nose. Viscous and serious, muscle and acid backs up the nutty, pear and even honeyed mushroom flavors midway through. It finishes with serious zip that makes it a great wine for fatty foods... cream-sauced mussels, prosciutto, ripened cheeses, even steak with blue cheese.

**\$43.99**

*Cru White deal of the month = \$29.99*

### Wine Club is the best deal in town!

Wine Club is the best deal in town! This month, our wine club gets \$59 worth of wine and food for only \$55! PLUS, wine club saves \$10 on every feature-making it under \$10 BEFORE case discounts! Also more on extra cru wines... plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks.

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**Facebook:** Shiraz Athens

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