



## SHIRAZ'S RECIPES FOR **FEBRUARY**

This month's featured food item is Shiraz house made Za'atar featuring Villa Jerada authentic Sumac. A staple in Middle Eastern cuisine, Za'atar is aromatic and earthy, with a nutty, tangy flavor. Make a paste of 2 parts Za'atar to 1 part olive oil and use it as a spread or to dip bread in. Sprinkle it on hummus, yogurt, or whipped cheese. Use it to season any number of vegetables or meat. Lamb, chicken, and fish are ideal. Want to dress it up a little more? Add a little cumin and coriander to the blend for extra zip! House made Za'atar is only \$10 for a 50 gram packet, and comes automatically in this month's wine club.

### **VALENTINE'S SURF & TURF**

**AVAILABLE FOR PICK UP FEB 12, 13, & 14**

#### **DINNER FOR 2 ONLY \$55 FOR**

- 2 4 ounce lobster tails
- 2 4 ounce filet mignon
- 2 potatoes au gratin
- 8 ounces organic green beans OR asparagus
  - saffron butter to top
- orange sea salt to sprinkle
  - cheesecake to split

#### **OR DINNER FOR 2 ONLY \$45 FOR**

- 2 4 ounce lobster tails
- 2 4 ounce filet mignon
- 2 potatoes au gratin
- 8 ounces organic green beans OR asparagus
  - saffron butter to top
- orange sea salt to sprinkle
  - cheesecake to split

**Dinner comes with easy cooking instructions and all the ingredients**

#### **appetizer add-ons available as well, including:**

- Caviar & creme fraiche
- Heart shaped French pate
  - Fresh raw oysters
- Organic salad greens
  - Melting pot fondue
- Heart shaped lahvosh
- Fresh sourdough baguettes
- Morning rolls and Pain au chocolat
- Camembert with jam hearts

**RSVP EARLY FOR THE PERFECT DINNER**

**FEBRUARY 12, 13, & 14**

**PICKUPS AVAILABLE FOR VALENTINES  
SURF & TURF PACKAGES AND FOR  
GIFT PICKUPS AND WRAPPING**

### **LEBANESE SLAW**

- 1/2 large green cabbage
- 1/2 teaspoon salt
- 3 green onions, thinly sliced
- 2 garlic cloves, minced
- 1/2 cup fresh mint, chopped
- 3 Tablespoons olive oil
- 3 Tablespoons lemon juice
- 1/2 teaspoon sugar
- 2 teaspoons Za'atar

Shred the cabbage thinly. Add salt, onions, garlic, and herbs and toss well. Add olive oil, lemon juice, sugar, and half the Za'atar and toss again. Set in the fridge for at least 15 minutes for the flavors to meld and serve cold sprinkled with the remaining spice blend. Will keep for 4 days in the fridge. *Optional:* add 1/4 cup each fresh parsley and dill with the mint.

### **BEST GRILLED ZUCCHINI**

- 1 1/2 pounds zucchini (or yellow squash)
- 2 Tablespoons olive oil
- 2 cloves minced garlic
- 2 Tablespoons Zaatar
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- chili pepper flakes to taste
- 1 lemon
- 2 Tablespoons fresh herbs: mint, basil, cilantro, or parsley

Make the grill hot. Make yogurt sauce (optional). Slice zucchini on a diagonal thinly, making 1/3 to 1/2 inch-thick oval strips. Toss in a bowl with olive oil and garlic. Add Za'atar, pepper flakes, salt, and pepper and toss until pieces are well coated. Place on the grill with tongs and close the lid. Sear 3 minutes until marked well, and then turn squash over and sear another 3 minutes. The goal is to sear quickly on high heat so they are crisp instead of soggy. Toss back in the bowl and squeeze lemon on top. Spoon yogurt sauce on a plate, if desired, and layer zucchini on top. Sprinkle generously with fresh herbs.

### **ALMOND YOGURT SAUCE**

- 3/4 cup plain yogurt
- 1/4 cup nut butter or tahini paste
- 1 clove garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

Blend all ingredients together. Serve as a dressing or dip. *Optional:* garnish with Za'atar and a squeeze of lemon.

**EMILY'S WINE CLUB SELECTIONS FOR  
 FEBRUARY**

**Caruso e Minini Zoli 2024**  
**Sicily, Italy**  
**100% Inzolia**

A bundle of fresh herbs along with fresh lemon zest and juice pack a delightful punch. White peach, quince, and green apple are on the palate. The finish has citrus, salt, almonds, and grassy notes. Drink it on the porch before dinner or put it with simple grilled fish. Carpaccio or fried fish are the Sicilian classics.

**\$17.99**

**Claudio Quarta Quale 2021**  
**Campagna, Italy**

**50% Primitivo, 30% Negroamaro, 20% Petit Verdot**

For the huge wines it's made out of, somehow it manages to be pretty. Jammy fruit, spicy, juicy, and earthy. Ripe but dark, it is full of black raspberry, blackberry, and gripping black cherry. The finish is gritty and laced with purple flowers. Tannin, violet, and plums, it has brown spice and ambrosia on the finish. Put it with food hot off the grill.

**\$15.99**

**Evergreen 1889 Red 2022**

**Columbia Valley, Washington**

**44% Cabernet, 29% Syrah, 17% Merlot, 11% Malbec**

1889 is a brand from Millbrandt made just for restaurants, meant to be extremely food-friendly. Medium bodied and full of flavor, it is dark and silty on the palate with heavy berries and chewy texture. Firm and brooding, with dark and rich fruit. Currant and mocha notes on the finish make it even deeper.

**\$17.99**

**MONTHLY FEATURE**

**Las Perdices Red**  
**Uco Valley, Argentina**  
**Malbec, Cabernet Franc, Petit Verdot**

Intensely violet in color and aroma, with powerful flavors on the palate. Red and black berries jump out of the glass with cherries, plums, and currants. The tannin is balanced out with smoke and coffee on the finish. Try this wine with grilled steak, lamb, and root vegetables. It's a great cheese wine.

**\$17.99**

**Wine Club deal of the month \$9.99**

**UPCOMING EVENTS**



**SATURDAY, FEBRUARY 7**

Monthly tasting of Wine Club wines  
 1-5 PM Shiraz tasting room \$5 per person;  
 free for club members in good standing

**SATURDAY, MARCH 7**

Monthly tasting of Wine Club wines  
 1-5 PM Shiraz tasting room \$5 per person;  
 free for club members in good standing

**MARCH 12, 13, 14**

Shiraz will be CLOSED for the largest food expo in Southeast Europe -- Emily was invited as a hosted buyer! Expect great things to result. We will reopen on Thursday, 03/19

**Rosé of the Month**

**Stolpman Love You Bunches 2024**  
**Ballard Canyon, Santa Barbara County**  
**Carbonic Fermentation Sangiovese**

A cute play on words, since the wine isn't crushed--it's a natural fermentation that happens when the bunches of grapes are left whole. The result is a super light bodied, chillable wine from the coating, rich red, but with purity and finest tannins. Juicy red fruit is laced with a cherry cola note and a tangy, fresh finish. P.S. It's a great match for surf and turf!

**\$24.99**

**Rose Club deal of the month = \$19.99!**



**Wine Club Cru Level RED!**

**Stolpman La Cuadrilla 2023**  
**Ballard Canyon, Santa Barbara County**  
**50% Syrah, 20% Grenache, 15% Mourvedre, 15% Sangiovese**

We love this winery, not just because this project gives its profit to the laborers who make the magic happen. "The gang" is juicy, smoky, and meaty too. Blueberry, blackberry, and a peppery spiciness have ash and weight at the finish. Notes of lavender, plum, and spicy mint add structure and layers of flavor. Put it with grilled meat with lots of seasoning.

**\$24.99**



**Wine Club Cru Level WHITE!**

**De Cote Blanco Inedito 2022**  
**Queretaro, Mexico**  
**40% Verdejo, 20% Albariño, 20% Gewürztraminer, and 20% Viognier**

Greenish-yellow color and tropical fruit laced with citrus are super inviting. Pineapple, lychee, guava, and lime flesh out the textured palate. Orange blossoms, peaches, and pears are vibrant but easy drinking. Apples, grapefruit and fresh grass touch the minerally finish. Great with salads, fish crudo, and chicken dishes.

**\$29.99**

**Cru White deal of the month = \$19.99**

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

Wine Club is the best deal in town! This month, our wine club gets \$62 worth of wine and food for only \$55! PLUS, wine club saves \$8 on every feature, and an extra discount on all mixed cases. Not to mention early access to sales and tastings. Try cru level - you save even more AND get an extra bottle for only \$25 more! (this month, cru white and rose members can also save on additional bottles of their special)

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**www.shirazathens.com • 706-208-0010**