



**JUNE 2026**

[www.shirazathens.com](http://www.shirazathens.com)



## SHIRAZ SUMMER BREAK & FOOD SHOWS

We will close, as always, for July 4.  
This year, Shiraz will be closed June 29 - July 11  
(Wine club pickup will start Thursday, July 16)

### SHIRAZ & OSTERIA ATHENA WINE DINNER

SATURDAY, JULY 11, 2026 DOWNTOWN  
2 SEATINGS: 5:00 P.M AND 7:30 P.M.  
3 COURSES, 4 WINES  
\$45 PER PERSON, PLUS TAX AND TIP.  
RESERVATIONS ESSENTIAL.  
DINNER BEGINS PROMPTLY.  
MENU TO FOLLOW.  
TAKING RSVPS NOW  
706 - 208 - 0010

## SHIRAZ'S RECIPES FOR **JUNE**

This month's featured food item is \$10 toward every wine club member's choice of cheese. We have a wide selection of goodies from all over the country, so let us help stock your fridge with delicious food! It's a great opportunity to make a charcuterie platter, try one of our recipes below... or just eat more cheese! A \$10 credit toward cheese is automatically included in this month's wine club.

### FRIED TOMME WITH JAM

*When fried, semi-firm cheese becomes almost liquid inside. The sweetness of a cold jam provides a great contrast. You can substitute an aged goat or sheep's milk cheese.*

- 8 slices tomme
- 2 eggs
- 2 cups bread crumbs
- 1/4 cup olive oil
- Your favorite jam or fruit chutney

Place the cheese in the freezer for 15 minutes. Put beaten eggs in one bowl and bread crumbs in another. Remove cheese from the freezer and dip into the egg and then crumbs and fry in hot oil until golden. Serve with cold jam and a salad.

### TWICE BAKED POTATOES

- 4 large potatoes
- 1 wedge cheese, shredded
- 1 cup sour cream, fraiche, or yogurt
- 1/4 cup chopped green onions
- smoked paprika, salt, and pepper to taste

Preheat oven to 400°. Bake potatoes for 1 hour and cool slightly. Cut each potato open; carefully scoop pulp into a bowl, leaving shells intact. Add cheese, sour cream, and onions to pulp, and mash. Raise oven temperature to 450°. Stuff shells with potato mixture, and sprinkle with seasoning. Place on a baking sheet for 15 minutes or until thoroughly heated.  
*Optional: add cooked and crumbled bacon with cheese and onions.*

### ASPARAGUS-SALMON TART

- 1 pastry shell\*
- 1/3 cup cornstarch
- 12 ounces cheese
- 2 Tablespoons milk
- 7 ounces butter
- 2 eggs
- 8 oz asparagus
- 6 ounces fresh salmon, thinly sliced

Blanch the asparagus so it's barely all dente (about 2 minutes at a boil and then put in ice water). Whisk cornstarch with 2 Tablespoons water in a saucepan on low until well blended. Remove to a bowl to cool. In the saucepan, gently heat together milk, butter, and cheese until melted. Whisk eggs into cornstarch blend. Bring milk to a boil, take off heat, and stir in egg mixture. Place salmon in the pastry shell. Pour in the cheese filling and add the asparagus. Bake at 375 F for 5 minutes and serve hot or cold.  
*\*I use Martha Stewart's "easy pie crust" but you can make (or buy) your own*

### JACQUES PEPIN'S FROMAGE FORT

- 1/2 pound cheese pieces
- 1 garlic clove
- 1/4 cup dry white wine
- salt and pepper

Put cheese pieces in a food processor, add all other ingredients except salt. Process for 30 seconds or so, until the mixture is creamy but not too soft. Add salt if desired. Use immediately or store in tightly sealed refrigerated containers. Served cold or spread on sourdough bread and broil for a few minutes. Broiling will brown the cheese and make it wonderfully fragrant.

**Saint Omer Pere & Fils Blanc 2023**  
**Cotes du Rhone, France**

**45% Grenache Blanc, 35% Marsanne, 20% Viognier**

Tangerine and pear are on the soft, chalky nose. Distinct peach, melon, and lemon curd on the palate. Elegant and crisp; an excellent food wine. Try butter-poached fish, chicken curry, or goat cheese. Any seafood, and simple roast chicken rocks.

**\$13.99**

**Barocco Primitivo 2018**  
**Puglia, Italy**

Dried plums, roasted nuts, and blackberries are on the nose. The palate is more refined than most "Italian Zinfandels", with a robust core that is big enough for food on the grill but not too heavy for fruity or spicy sauces. Put with hot or cold pasta, cheese, game birds, or anything on the grill.

**\$15.99**

**Chateau Le Violettes 202?**  
**Blaye Cotes du Bordeaux**  
**80% Merlot, 20% Cabernet**

Mau has sourced wine since before 1900, and they uncover some little gems! Silky purple with blueberry, currants, and blackberry - plenty of acid too. Full and generous, with fine tannins. Classic with beef bourgignon, risotto, eggplant, and lamb. Or grill something!

**\$21.99**

**MONTHLY FEATURE**

**Guicciardini Strozzi Vermentino "Massi di  
Mandorlaia" 2022**  
**San Gimignano, Tuscany, Italy**

The first DOCG white wine! The winery's been around before the Renaissance. Overlooking the sea in Maremma, a hint of lemon and salty air tinges the firm almond palate. Yellow plum and apple with an oily finish of citrus, sage, and lemongrass. Try with fresh oysters, grilled shellfish, summer squash, or sausages.

**\$15.99**

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

**UPCOMING EVENTS**



**SATURDAY, JUNE 6**

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

**SATURDAY, JULY 11**

OSTERIA ATHENA WINE DINNER  
5:00 P.M AND 7:30 P.M.  
\$45 PER PERSON, PLUS TAX AND TIP.

**JULY TASTING IS CANCELLED**

**Rosé of the Month**

**Winederful & Co Que Hookah? Rosado 2024**  
**100% Garnacha**

Aromas of orange, cranberry, and raspberry lead into a crispy, fruity midpalate. Fresh strawberry explodes out of the glass. The herbal finish makes it a great match for tapas or appetizers, and perfect with shellfish-- and tacos too.

**\$14.99**

**Rose Club deal of the month = \$9.99!**



**Wine Club Cru Level RED!**

**Warwick Professor Black Pitch Black 2020**  
**Stellenbosch, South Africa**

**Cabernet, Cabernet Franc, Cinsault, Merlot, Malbec, Petit Verdot**

South African "Bordeaux" with cedary, mothy flavor. It's enhanced by bright, juicy berries from tank-fermented Cinsault. Baking spice and red fruit is followed with black fruit, chocolate, and eucalyptus. Pair with barbecued food, mushrooms, and savory herbs. Organic.

**\$34.99**



**Wine Club Cru Level WHITE!**

**Cattin Riesling 2022**  
**Alsace, France**

Lighter bodied white with plenty of acidity. Orange blossom, fresh citrus, and tons of minerals waft from the glass. Stony, with lime and green apple. Cleanly refreshing, it has every kind of citrus. Herbed roast chicken, creamy pasta, curry, and charcuterie are classic pairings.

**\$25.99**

**Cru White deal of the month = \$15.99!**

**SHIRAZ SUMMER BREAK  
& FOOD SHOWS**

We will close, as always, for July 4.  
This year, Shiraz will be closed June 29 - July 11  
(Wine club pickup will start Thursday, July 16)

**Facebook:** Shiraz Athens

**Twitter & Instagram:** Shirazathens

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