Shiraz
675 PULASKI ST
SUITE 400
ATHENS GA 30601

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P.S. You are our best marketing program! Please tell your friends, family, and colleagues about Shiraz.

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UPCOMING EVENTS

WEDNESDAY, MAY 25
A SPANISH WINE DINNER AT CASA MIA
WITH IMPORTER STEVE MILES SELECTIONS

Chris Blacklidge from SMS Selections will be here to talk about one of our favorite suppliers for Spanish, great, value wine. Join us as we fill the restaurant, talk about wine, and eat great appetizers with a Spanish feel. Trust me, this is a crazy value for your dollar!!

8 courses of food, paired perfectly with Spanish wine. Only $30 per person, including tax and tip, PLUS a treat with coffee for dessert!
Menu will include:
Ceviche
Chorizo and veggie kebabs
Fried Green Tomatoes with blueberry habanero salsa
Spanish artisinal cheeses
Blackened salmon
Latin sushi rolls
Spinach/ cheese Arepas
Lamb

The event starts at 6:30 p.m.;
wine club early admission at 6:00 p.m. for a free Cava reception!

THURSDAYS AT SHIRAZ

Every Thursday, starting when we open at 11, we have fresh (never frozen) fish delivered--check our emails for the catch of the week. These selections will change weekly, but they will always be fresh--and delicious.

SUNDAY, JUNE 26
A DOG-FRIENDLY PICNIC AT STAN MULLINS ART STUDIO

A great wine luncheon, we are going to pour wine and beer all day long. Emily is putting together a delicious and fun picnic menu for the event, and the food will be in a "humans only" area inside in the studio. Great local beer and dry Rose for the libations, this will be a great event for anyone that wants to support local artists. . . and local business! $30

FRIDAY, JULY 22

A special tasting of Horse and Plow Wines at Shiraz! Chris Condos, winemaker at Vinum Cellars, is on his second vintage with his new venture. Shiraz is one of 2 venues in the state of Georgia lucky enough to get any; we will sample '09 Old Vine Zin, '09 Old Vine Petite Sirah, '09 Old Vine Grenache, '09 Old Vine Carignane, '10 Rose, '10 Sauvignon Blanc, and '10 Pinot Gris. This is a must for white and red drinkers alike!
$15 per ticket includes wine tasting, bottled water, fresh baked bread, artisan cheese, and infused olive oil
Wine club members only
Wine club tastings at 5:30 and 7:00 p.m.; Cru level only tasting at 4:00 p.m.
Limited to 16 tickets per tasting

SHIRAZ WILL BE CLOSED JULY 12-16, 2011

Call us for reservations at 706-208-0010.

And drop in any Saturday between 1:00 and 5:00 p.m. for our theme wine and food tastings.*

**Our wine tastings are for educational purposes only.*

www.shirazathens.com
MAY 2011

Shiraz
FINE WINE & GOURMET

"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."

-Ben Franklin

I met "Everyday Indulgence" chef Lisa Slater when I did a cooking demo at the Athens Farmers Market, and we immediately hit it off as two people who have a passion for simple cooking with better ingredients. She is a champion of small, local, and sustainable cooking, so when I learned of an underground dinner in Atlanta with Lisa's food, it became a must on my to-do list.

We started off with a wide array of Georgia artisan cheeses and locally baked bread. I tried not to eat too much before the dinner started, as the 4 courses to come each featured a trio of Lisa's creations! However, even I couldn't resist Alfredo's bread with sunflower seeds from Athens, along with butter Lisa made herself with milk from Johnson Family Farms in Atlanta.

And that was just the beginning. Highlights included a lobster salad with green apples and a spice blend that she has made in Dacula; a smoked mozzarella, shitake, and tomato salad; Georgia quail; bison in a yogurt sauce; "sushi" made with local asparagus and tomatoes; and apricots stuffed with local crème fraiche.

Another highlight was listening to Lisa talk about each of the courses. Almost everything on our plates was sourced from Georgia farms, with a heavy influence from the Athens area. In fact, some products came from yours truly—Grapeseed oil from BR Cohn, organic Olivado Avocado oil, and southern-made Blueberry Sorghum from Bourbon Barrel foods. Chef drizzled it on the stuffed apricots. Fantastic!

Lisa's passion for food gave her a healthy way of eating that she shares at local markets. It is impossible not to be inspired by the wonderful products available, or by supporting local farms. Lisa currently does five markets with cooking demos. The Atlanta Underground Market is the biggest, and she's looking into putting one in Athens for those who want to experience a "market of foodie heaven." Interested? Sign up at wwwatlantaundergroundmarket.com or www.athensundergroundmarket.com.

She has also co-founded the GHA Farmer's Market in Hoschton, Sundays from 1 to 5 p.m. at Gilliand's Heritage Alpaca Farm, a unique location where you can actually interact with Alpacas. The Grand Opening is Mother's Day. In June she starts a cooking class series in June at Gilliand's, focusing on healthy comfort food and cooking natural and organic on a budget.

To find out more about Lisa's cooking, classes in your home, private parties and other events, or more demonstrations around town, visit www.lisaeverydayindulgence.com or become a fan of Everyday Indulgence on facebook.

And for more about the dinner, including pictures of everything she made that night, visit our website for the update on my blog, "Grapier Wit."

ASK US ABOUT WINE CLUB!
706-208-0010 OR
EMILY@SHIRAZATHENS.COM
EMILY'S WINE CLUB SELECTIONS FOR

MAY

BR Cohn Silver Label Cabernet 2008
North Coast, California
A combination of Estate fruit from Olive Hill and fruit from the North Coast, this is textbook Cabernet. Dark, earthy aromas, including peat and smoke create a heady nose with lots of backbone to match. Firm fruit with pretty red raspberry and cassis, touches of oak and vanilla complete the profile. Voted best Cabernet in Sonoma County—see why!
$21.99
This month = $19.99

Cline Pinot Noir 2008
Sonoma Coast, California
La Crema had a contract on these vineyards until '08, when the Cline family kept the grapes. Refined, soft fruit has great structure—fresh black raspberry, smooth blackberry, and hints of spice. And It's dense and inky without being jammy, making it a must for Pinot Noir fans. The structure will hold up well to any of our beet recipes this month or other summer fare.
$14.99

Kilikanoon Lackey Chardonnay 2007
South Australia
My favorite Aussie winemaker is known for his reds, but here's a great white for the summer. Clean yellow apple flavors are backed with solid mineral acidity. Medium-bodied, it has the French-like sensibility to use only enough oak to round it out. Great on the back porch, it's better when it isn't served too cold so the fullness of the fruit can come out.
$13.99
this month = only $7.99!

This Month's Feature:
Estampa Estate Reserve 2008
Colchagua Valley, Chile
68% Carmenere, 17% Cabernet Sauvignon, and 15% Cabernet Franc
A big, dark red for what they do in Chile—grilling out! You can taste the Carmenere with the herbal, green pepper dryness, plus good tannic grip. Big, full, and dark, it has spice and an herbal undertone. Sage, rosemary, and underbrush round it out. Try it with Kobe hot dogs, burgers, or beet salad.
$13.99
wine club deal of the month = $9.99!

TASTE WHAT THE WINE CLUB ALREADY KNOWS--OUR PICKS ARE DELICIOUS!

THE FIRST TASTING OF EACH MONTH WILL FEATURE WINE CLUB SELECTIONS

JOIN US ANYTIME BETWEEN 1 AND 5 P.M.

MAY'S BEER CLUB!

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Each month, we select 2 breweries that we think are worth noting, and pick 2 beers from each of them that are delicious and geared for the season. On average, beer club members receive a mixed 12 pack, but bottle size and pricing sometimes alter the package. What is consistent is 4 great beers valued between $25 and $30, tasting notes, and a pickup starting the first of the month. Beer club is $25 a month; Wine club members who also join beer club also get an extra 10% off all beer purchased at Shiraz.

2 MEXICAN STANDOUTS

Pacifico
A staple at Mexican restaurants, this is a great summer beer too. Light and crisp, it has a citrusy nature that is great alone or with a lime. The hops are just enough to cleanse the palate, with a clean and refreshing finish.
$13.99 / 12pk; $6.99 / 6pk

Victoria Modelo
My favorite Mexican beer, this was just introduced to the Athens area. The caramelly brown color has malty, smooth flavors. A creamy texture on the palate, it is a perfect foil for a wedge of lime for an even more delicious taste.
$14.99 / 12 pk; $7.99 / 6 pk.

TERRAPIN BREWING, ATHENS, GA

Monk's Revenge
Belgian Style India Pale Ale
Actually a Double IPA with a Belgian influence, I was pleasantly surprised at how well the 2 styles were integrated in this beer. Rich with lemon and ginger acidity and a hoppy character, the brightness is balanced by the weight of some full nutty caramel malt.
$10.99 / 4pk.

Sunray Wheat
Terrapin's summer seasonal, Sunray is enhanced by the addition of Savannah Bee Company Tupelo Honey in the batch. It isn't so much sweet as it is non-bitter, with a soft, easy-drinking character. This beer makes me want to sit by the pool with a book on a pretty day.
$8.99 / 6 pk.

This month, beer club receives 3 bottles each from Terrapin and 6 bottles each of Mexican beer. Happy Cinco de Mayo!

Wine Club Premier Cru Level!

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Sean Thackery Pleiades Old Vines XIX
Sangiovese, Viognier, Mourvedre, Syrah, Petite Sirah, etc.
Thackery is one of my favorites, but his wines are fairly new to the state and ridiculously limited, so you might not normally see more than a glimmer of the labels from time to time. His least allocated wine is the Pleiades, a beautiful field blend from different areas in CA that change every year. "It's like a chef's special. You trust the chef so you're prepared to order the dish of the day," says Sean. A whiff of cinnamon lends a hint of elegance to the ripe, dry, dark fruit. Smooth and balanced, it is quite restrained for the 14.7 alcohol. Honestly, it is so stellar that it's difficult to find words to describe this cult wine—just one glass and you'll be hooked!
$34.99
(limit 6 per person please)

SHIRAZ'S RECIPES FOR MAY

This month's featured food item is Rick's Picks Phat Beets. It has a wonderful flavor and can save valuable time in the kitchen--simply substitute in any beet recipe! Put with smoked duck and crème fraiche for something fantastic at your next cocktail party. Or for the appetizer that won best of show at Fancy Food, top crackers with fresh goat cheese, Phat Beets, and fresh blueberries. Phat Beets are $9.99, and are automatically included in this month's wine club.

CRUSTED SALMON WITH BEET SAUCE

4 pieces 6-oz salmon fillets
1 apple, sliced very thinly
¼ cup horseradish
1 cup Rick's Picks Phat Beets, packed tightly
1 cup reserved Phat Beet liquid
½ cup white wine
salt and pepper to taste

Preheat oven to 450 F. Mist a baking pan with olive oil. Layer apple slices in 4 portions, and top each with a piece of salmon. Season fish with salt and pepper and top evenly with horseradish. Bake 8 minutes; meanwhile, make beet sauce: combine beets, liquid, and wine in a blender and pulse until frothy. To serve, divide sauce among shallow bowls and place salmon in the center. For an extra treat, add a dollop of crème fraiche! Serves 4

SWEET AND SOUR BEET SALAD

2 cups Rick's Picks Phat Beets, sliced
2 Tangerines or Pygmy Oranges, sectioned
1 Tablespoon Honey
3 Tablespoons shredded coconut
2 Tablespoons fresh mint, roughly chopped

Divide beets among 4 plates. Toss oranges in honey and serve on top of beets. Sprinkle with coconut and mint and serve.

SPICY YOGURT WITH BEETS

4 Rick's Picks Phat Beets, quartered
1 cup plain yogurt
½ teaspoon powdered ginger
½ teaspoon salt
½ teaspoon black pepper

Mix spices with yogurt. Serve with beets. Serve on warm hamburger buns topped with honey mustard and other condiments.

Extra Special for Premier Cru Level This Month:

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BR Cohn Olive Hill Cabernet 2007
Sonoma County, California.
Amazingly soft and voluptuous, the Olive Hill is the flagship jewel in the winery's crown. The climate on the Estate is ideal, with natural hot springs below to warm the soil at night and ocean breezes to keep the grapes cool during the day. Ripe and balanced, the flavors of black currant and plum are balanced with a faint smokiness and a beautiful berry finish
$59.99
Cru Level Deal of the Month = $29.99!
(limit 3 per person please)

The Mouse Trap - Rani Bolton

Southern Soul food done right = pimento cheese. While its origins are somewhat murky, it became widely popular in the early 1900s after a period of incubation on Southern farms. Perhaps the most "national" exposure pimento cheese receives is its yearly appearance as a popular sandwich choice at the Masters tournament in Augusta, Ga.

Typically, it includes sharp cheddar cheese, mayonnaise, pimentos and simple seasoning. Common variations on the recipe include the addition of onions, cream cheese, garlic, or Monterey jack cheese.

Palmetto Cheese will feed your Southern (or Adopted Southern) soul; in fact, Southern Living called this cheese one of the South's best flavors. It is made with real sharp cheddar, where most pimento cheese is made with processed or American cheese.

The recipe originated with a Ms. Sassy Henry. She would whip up batches of her delightful Southern-style pimento cheese while living in Atlanta and tailgating at Braves games. Sassy moved to Pawleys Island, SC in 2002 to run the historic Sea View Inn. It is there that Palmetto Cheese was featured as an appetizer each week during lowcountry shrimp boils. Needless to say, it was a guest favorite.

Who is on every Palmetto lid? It's not Sassy, but Vertrella Brown, a dear family friend and the cook at the Sea View Inn for 25 years. In fact, Vertrella is credited with adding the "soulful" touch to Sassy's recipe--hence the tag line, "The Pimento Cheese with Soul".

Great on a Kobe Burger or Hot Dog – but if you eat straight with your fingers, we won't tell!

Mother's Day Palmetto Cheese Stuffed Deviled Eggs

- 6 T. Palmetto Cheese, Original or Jalapeno
- 6 eggs, hard boiled
- 1/4 c. Mayonnaise (Emily uses crème fraiche)
- Paprika, salt and pepper to tastes
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Cut hard boiled eggs in half, remove yolks and place into a bowl. Place egg whites onto a serving dish. Mash yolks and add mayo and Palmetto Cheese and mix until together. Scoop into egg whites and garnish with paprika. Variations: Add Rick's Picks Hotties, Smokra, or Green Tomato Condiment to give your eggs an added flavor.