



SHIRAZ'S RECIPES FOR **JANUARY**

PRODUCT SPOTLIGHT

VALENTINE'S SURF & TURF
AVAILABLE FOR PICK UP FEB 12 & 13
DINNER FOR 2 ONLY \$50, TAX INCLUDED!

- 2 Maine Lobster tails, 6 oz each
- 2 filet mignons, 4 oz each
- 2 Potato au Gratin
- 8 oz organic vegetables
- A butter, herb, salt rub to season
- Plus a slice of chocolate cake to share!

RSVP early to ensure your perfect dinner.

JANUARY CHEESE CLUB

BUF **COLOMBIA**

New infusion mozzarellas--both are perfect alone, on pasta, on salads, or atop soups. Stuff chicken breasts, or make a panini sandwich. Buf makes my favorite moz--you've had their burrata many times! We special ordered these, and enjoy them while they last...

Basil Ciliegine

A cherry-tomato sized cheese marinated with oil and fresh basil. Voted #1 by the American Cheese Society in 2019.

\$10.99 / 7 oz

Hot Oil Ciliegine

Those small fresh bites marinated with oil and hot peppers. Not too spicy--just a little kick.

\$10.99 / 7 oz

LA BONNE VIE **WISCONSIN**

Rouge

A washed rind cheese made with whole cows milk--it has a beautiful orange/red edible rind. Eat it young for a buttery flavor or wait two weeks for something spicier. Recommended at room temperature with warm french bread.

\$7.99 / 5 oz

Soft Ripened Truffle

Laced with decadent truffles and wrapped in a thin, edible rind, this is the perfect little bite of a mushroomy brie. Mild and buttery, it has a floral note. Put it with crackers, fresh fruit, and sparkling wine.

\$9.99 / 5 oz

This month, cheese club gets all 4 cheeses plus a mango-pepper chutney and multigrain crackers. That's \$51 worth of food!

This month's featured food item is Mina Harissa. Harissa is a Moroccan pepper sauce--chili peppers with garlic and olive oil, available in mild, spicy red, or spicy green. It can be used as a condiment or as a cooking ingredient. While delicious on traditional couscous or tagines, it's also great with a wide variety of meats, seafood, vegetables, eggs, and rice. Or use it as a sauce, dip or spread. Add it to white wine when steaming clams or mussels for a decadent broth. Add it to a grain bowl for extra flavor. Rub on meat before grilling or roasting. Put it on top of traditional hummus for extra flavor, put in deviled eggs instead of relish, or put on a sandwich instead of ketchup. Mina Harissa is only \$7.99 a jar, and is automatically included in this month's wine club--simply choose from any of the 3 flavors!

QUICK HARISSA AIOLI

- 2 teaspoons Harissa
- 3 Tablespoons mayonnaise

Mix the 2 ingredients together and use on grilled fish or a baguette sandwich. Add lemon juice for even more freshness!

HARISSA LAMB CHOPS

- 1 lb Lamb Chops, trimmed
- 1 teaspoon Salt
- 1 teaspoon Pepper
- 2 Tablespoon Olive Oil
- 1/2 cup Mina Harissa

Take lamb chops out of the refrigerator while oven is preheating at 425 F. Coat the chops with olive oil, salt, and pepper. Heat a large oven-safe skillet over medium high heat for 1 minute. Sear the lamb for 2 minutes each side and 1 minute fat side down, bones up. Remove pan from the heat and brush chops all over with harissa, coating well. Put lamb chops bone side down, fat side up and roast 5-6 minutes for medium rare. Remove and brush with remaining harissa and serve more sauce room temperature on the side.

MINA'S LEMON OLIVE OIL DIP

- 3 Tablespoons harissa
- 2 Tablespoons extra virgin olive oil
- 1 Tablespoon lemon juice
- 1/4 teaspoon salt

Place all ingredients in a bowl a mix thoroughly. Mina's favorite: perfect with bread, tuna, or olives. Also great as a marinade or dressing.

NEW HOURS IN 2021
OPEN THURSDAY, FRIDAY, AND SATURDAY
11 AM - 7 PM

Also check out our second website,
www.shirazathome.com
for shipping and delivery options!

Shiraz

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EMILY'S WINE CLUB SELECTIONS FOR JANUARY

Poggio Antico Gabriel 2015 **Terre di Chieti, Abruzzo, Italy** **100% Pecorino**

A dark, ripe, intensely structured white. Smooth, deep, golden yellow wine that is usually a lot more expensive and definitely meant to age. Creme brulee crispness and a creamy midpalate has orange blossom, apricot, apple, and acacia. The salty, lemon and melon finish is a great pairing for firm cheeses, cheesy potatoes, smoked fish, and roasted root veggies.

\$14.99

License IV Grenache 2017 **France**

85% Grenache, 15% Syrah

4 is the license for bistros and brasseries in France to serve alcohol. And this is the perfect house wine: it is a fresh, clean style meant to drink alone or pair with a wide variety of foods. Lovely blackberry fruit is balanced with a sage a lavender crispness at the finish. Simple... simply good. Put it with anything.

\$18.99 / 1 L

Peirano Estate Petite Sirah 2018 **Lodi, California**

The warm area of Lodi is perfect for a robust wine like this. Inky, hefty, and deep, it's the perfect cold-weather wine. Plums and cherries have currant and cassis behind them. Bakers chocolate and tannin keep it from being too fruity, and there's a hint of cigar smoke on the finish. Barbecue, short ribs, and hamburgers are all perfect matches.

\$13.99



This Month's Feature:

1750 Syrah 2017 **Samaipata, Bolivia**

A wine full of beefy, animalistic, floral notes when you first open it. It is huge, structured, and full of masculine tannin. As it airs, the warm spice, blueberry, and cocoa come out. Smooth and even with some time, it is still ripe and big. Put it with stews, steaks, and even pizza or Asian noodles for a warm, yummy treat.

\$24.99

Wine Club deal of the month = \$14.99!

limited

ask about our 1750 Tannat deal

Wine Club Cru Level RED!



Opolo Merlot 2017 **Paso Robles, California**

A wealth of refined and rich aged cedar, dark chocolate, and toasted oak. On the palate, it is hefty and dark with serious depth. More French than Californian in style, it is big without being heavy. The perfect big, smooth red for California wine drinkers. It's great on its own or with steak, hard cheeses, and barbecue.

\$24.99

Wine Club Cru Level WHITE!



Domaine Della Chardonnay 2014

Super limited wines meant to emulate Burgundy even if they're made in the U.S. Usually empty words, but from a sommelier who is world traveled and from a list of vineyards I know personally, it's valid. Rich, creamy, and full of earthy underbrush, it has hints of pineapple and peach too. Salt, minerals, and a capacity to age over 10 years!

\$59.99

Cru White deal of the month = \$29.99!

Rosé of the month



Rezabal Txakoli 2018

Getaria, Basque, Spain

100% Hondarribi Beltza

This is more light and delicate than I usually feature in the winter, BUT:

1. It's Txakoli Rose! Like a unicorn! And we can get it!

2. Txakoli is delicious with absolutely any food on the planet. And

3. Ummm, HELLO, it's Txakoli.

Slight effervescence, high acid, and a strawberry flavor. Minerals everywhere. Drink up!!

\$18.99

Rose Club deal this month = 13.99!

Wine Club is the best deal in town!

This month, our wine club gets \$56 worth of wine and food!

PLUS, save even more on extra bottles, roses, and cru--including \$10 off this month's featured wine!!



**JANUARY 3-13 - CLOSED FOR INVENTORY
REOPEN THURS, JANUARY 14 AT 11 A.M.!**

**NEW HOURS IN 2021
OPEN THURSDAY, FRIDAY, AND SATURDAY
11 AM - 7 PM**

We want to deliver the absolute best customer experience possible--We're always striving to make things better here at Shiraz!

Also check out our second website,
www.shirazathome.com for shipping and delivery options!

**PICKUP FOR VALENTINES
SURF & TURF
FEBRUARY 12 & 13**

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