



SHIRAZ'S RECIPES FOR **FEBRUARY**

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.

Add-ons available include caviar, heart-shaped brie, balsamic pearls, foie gras, and red wine elixir.

We'll also have cranberry pancakes and chocolate-cherry bread for Valentines breakfast.

We can also pick out the perfect bottle of wine or champagne for you!

FEBRUARY CHEESE CLUB

SARTORI, WISCONSIN

Tennessee Whiskey Bellavitano

This classic parmesan-style cheese has a bright crispness in the base with the kick and sweetness of whiskey. It has a hint of creaminess on the finish. Put on a charcuterie plate with dried fruit!

\$5.99

Espresso Bellavitano

Some of our most popular cheeses have coffee added! This is no exception, since the espresso gives it that extra depth of flavor. It's perfect shredded on chili or burgers, and is excellent on a cheese plate.

\$5.99

SWEETGRASS, GEORGIA

Thomasville Tomme

The flagship cheese of the creamery. An alpine-style cheese made to eat alone, with charcuterie, or as a melt, it will be a new fave if you love swiss, gouda, and cheddar.

\$9.99

Griffin

A version of the Tomme where the curds are washed in beer—Terminus Porter from Gate City Brewing in Roswell. This classic farmhouse-style cheese has an extra malty, hoppy note in the paste. The finish has a bit of a bold kick.

\$9.99

This month, cheese club gets all four cheeses, plus Naan bites and Pantelleria Elixir of Zibibbo grapes (one of my favorite things ever!) That's \$56 worth of cheese and food!

Elixir of Zibibbo grapes \$19.99

Stonefire Naan bites \$3.99

This month's featured food item is Italianavera Vegetariana tomato sauce with fresh vegetables from Campania, Italy. It is one of the best pasta sauces I've ever had, with chunks of eggplant, zucchini, and peppers, along with extra tomatoes. You can tell that it's made by hand by the owner. And it's base is San Marzano tomatoes. It's perfect on its own, or add meat or cheese. Or just drizzle with some of our flavored Italian olive oils. I love it with eggplant parmesan. Add cream for penne alla vodka. Make a pizza with it, or zucchini boats. Add to steamed mussels with a pinch of saffron and a splash of white wine or stuff mushrooms. Vegetariana tomato sauce is only \$14.99 per special jar, and is automatically included in this month's wine club.

PASTA ALLA BOLOGNESE

1 16 oz Jar of Italianavera Vegetariana Sauce

2 Tbsp Extra Virgin Olive Oil

1 pound of ground beef (or lamb or turkey)

¾ cup of dry Red Wine

14 oz of pasta

Sea salt

Fresh mozzarella, chopped in quarters

In a large saucepan, warm the olive oil over medium heat. Add the ground beef and stir. When the beef is browned and in small bits, add the Vegetariana sauce and continue stirring for other 5 minutes. Add the wine and bring to a boil, and cook until most of the wine and juices evaporate (3 to 5 minutes); then lower the heat. Meanwhile, bring a large pot of salted water to boil and cook the pasta al dente. Drain the pasta and return to pot. Gently toss the pasta with the sauce and cheese and serve.

MEDITERRANEAN EGGS

2 tsp olive oil

1 cup onion, chopped

1 cut bell pepper, in strips

1 jar Italianavera Vegetariana sauce

4 large eggs

paprika and black pepper to taste

1/4 cup chopped fresh herbs

1/4 cup chopped olives

1/4 cup grated hard cheese

4 slices French bread, warm or toasted

Heat oil in a large nonstick pan or dutch oven over medium heat. Add onion and garlic and saute for 5 minutes. Add Vegetariana sauce and cook 5 minutes, stirring occasionally. Form 4 indentations in the mixture using a spoon or ramekin. Break an egg into each hole. Cover and cook 8 minutes until the eggs are done. Sprinkle with paprika and pepper and then top with olives, cheese, and herbs. Scoop out egg surrounded by tomatoes to top the bread.



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EMILY'S WINE CLUB SELECTIONS FOR FEBRUARY

Albert Setz Riesling Alsace, France 100% organic Riesling

14th generation winegrowers! The wine is made with indigenous yeast and aged on the lees, adding a natural richness without sugar. It has aromas of lemon, lime, and green apples. Apple and pear flavors are clear and crisp. A lovely snap of acid finishes it off. Put it with soft cheeses--fresh OR hearty--it's great with light dishes or serious heavy food too.

\$17.99

Wine Club deal of the month = \$12.99!

Armar sde Guerra 2019 Bierzo, Spain 100% Mencía

This winery owns 1/3 of all the vineyards in the area, with the oldest vines (dating over 50 years for the youngest of them!), and yet it's still extremely affordable. Beautifully elegant, lush fruit has notes of blueberry and greek cherry with hints of anise and bitter chocolate with fresh summer herbs. Fresh, perfumed, and tangy, with a tannin so light you won't even notice it. Enjoy with seafood, light meats, rare steak, and fresh cheese and charcuterie.

\$13.99

Domaine des Coutures l'Epanouie 2018 Saumur Champigny, Loire Valley, France 100% Cabernet Franc

l'Epanouie means "full bloom" and this is definitely a full, pretty, soft style of Cab Franc. Very smooth and ripe, with flavors of red raspberry and mulberry. Silty, dark, and silky, it's a beautiful expression of French terroir. Put it with simple roast chicken, tomato braised beef, pate, earthy grains or lentils, and hard cheese.

\$21.99

Our price = \$19.99



This Month's Feature:

Domaine de Verquiere Plan de Dieu Cotes du Rhone Villages, France 80% Grenache, 20% Syrah

Ripe, smooth, and meaty, this epitomizes this area with flat, hot land within the Rhone Valley. A slight spice, charcuterie, and blackberry finishes with dark, warm notes. It opens up smoother, but still firm and black with lilac, rosemary and lavender. It finishes crisp. Great wine for tomato sauces, root vegetables, and roasted game.

\$17.99

Wine Club deal of the month = \$12.99!

Wine Club Cru Level RED!



Neyers Vineyards Sage Canyon Red 2018 California

Grenache, Carignane, Mourvedre, Syrah

I have a soft spot for Carignane, as it's delicious and seldomly found. This juicy, spicy red is full of red fruit and is super focused in its concentrated fruit and tannin length. It's zippy, fruit-forward, and full of cherry and raspberry, balanced with black and white pepper zip. Put it with a charcuterie board or lighter appetizers - or herb-stuffed game on the grill!

\$24.99

Wine Club Cru Level WHITE!



Alexana Riesling 2015 Dundee Hills, Willamette Valley, Oregon Revana Vineyard

A nose like a Geology class: Slick granite and slate and tons of viscosity. Long and firm, with muscular grip... it lasts forever on the palate. Besides minerals, it has jasmine, green apple, and lime with a finish of wet stone and grapefruit peel. Put it with rich Asian dishes, crab, pork, salmon... things with a lot of flavor and a little fat are PERFECT.

\$27.99

Rosé of the month



Lagar de Bezana 2018 Alto Cachapoal, Chile 65% Cabernet, 35% Syrah

The barrel age on this wine made it heavy at first, but a couple years in the bottle made it super fresh. Almost spritzzy, light, and lively with raspberry, red peach, and blood orange flavors. Intensely mineral, pretty, and super clean. It's a perfect bistro wine--put it with seafood, soft cheese, salads, hummus, and appetizers at happy hour!

\$18.99

Rose Club deal this month = 13.99!

Wine Club is the best deal in town!

This month, our wine club gets \$69 worth of wine and food! PLUS, \$5 off each feature and extra case discounts too!



**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!

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

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