



SHIRAZ'S RECIPES FOR **FEBRUARY**

This month's featured food item is Spotted Trotter Calabrian Salami. Spicy, bold, & sophisticated, it is made with calabrian chili flakes, garlic, and salted capers. This is an original found nowhere else in the world with a truly aromatic heat. It's a natural on a cheese plate, or use it as a pizza topping or omelette filling. Try it added to potato latkes. It's also great in the recipes below. Calabrian Salami is \$6.99 a pack, and is automatically included in this month's wine club.

SPICY ITALIAN SUB

- 1 handful fresh oregano, chopped
- 1/2 cup extra virgin olive oil
- 6 Tbsp. fresh lime juice
- 2 large cloves garlic, minced
- salt and pepper to taste
- 1 loaf ciabatta
- 3 cups lettuce leaves
- 6 oz. sliced calabrian salame
- 12 oz. sliced salamis, your choice
- 8 oz. sliced cheese
- 1 cup drained, sliced pickled peppers

In a bowl, mix first 6 ingredients. Cover and refrigerate for at least 2 hours. Halve bread lengthwise. Rewhisk dressing and spread evenly over cut sides. Line the bottom half with the lettuce, then layer with salami and cheese. Cover with peppers and top of the ciabatta. Smush together, cut crosswise into 4 sandwiches, and wrap each in foil or waxed paper. Let sit for a few hours at room temperature to let the flavors meld.

SALAMI COCKTAIL SNACKS

- 3 cups vegetable oil
- 8 oz sliced salami, cut into thin strips
- One 19-ounce can chickpeas, drained and patted dry
- 3 Tbsp cornstarch
- 3 large rosemary sprigs
- 1 cup shelled pistachios

In a large saucepan, heat the oil on medium heat until a strip of salami sizzles. Fry salami strips in batches until crisp, stirring to separate, about 2 minutes each. Transfer to paper towels to drain. In a bowl, toss the chickpeas with cornstarch. Add all of the chickpeas to the hot oil and fry, stirring, until deeply golden, 5 to 6 minutes. Transfer to paper towels; let cool slightly. Add the chickpeas to a bowl with salami. Add the rosemary to the hot oil and fry 1 minute. Drain on paper towels and let cool. Strip the rosemary needles from the stem and add to the bowl. Add the pistachios, toss gently and serve.

ITALIAN CHOPPED SALAD

- 3 cups torn romaine lettuce
- 1 can (15 ounces) white beans, rinsed and drained
- 1 jar (6 ounces) artichoke hearts, drained
- 1 medium green pepper, chopped
- 2 medium tomatoes, chopped
- 2 ounces ripe olives, chopped
- 12 slices salami, chopped
- 5 slices turkey, chopped
- 2 ounces cheddar cheese, chopped
- 1/4 cup olive oil
- 2 tablespoons red wine vinegar
- salt and pepper to taste

In a large bowl, combine the first 9 ingredients. For dressing, in a small bowl, whisk the oil, vinegar, salt and pepper. Pour over salad; toss to coat.

PRODUCT SPOTLIGHT

VALENTINE'S SURF & TURF **AVAILABLE FOR PICK UP FEB 10, 11 & 12** **DINNER FOR 2 ONLY \$50, TAX INCLUDED!**

- 12 ounces fresh giant prawns
- 8 ounces prime grade buvette steak
- 2 dauphenoise potatoes au gratin
- 8 ounces organic vegetables
- compound butter with organic herbs
- flourless chocolate cake with candied berries

RSVP EARLY TO ENSURE YOUR **PERFECT DINNER.**

Add-ons available include caviar, balsamic pearls, foie gras, and red wine elixir
We can also pick out the perfect bottle of wine or champagne for you!

FEBRUARY CHEESE CLUB

CYPRESS GROVE, CALIFORNIA

Truffle Tremor

A powerhouse with floral, herbaceous, and mushroom notes. If you can't get enough of truffles, this is the cheese for you. Try serving a cheese plate for dessert with candied fruits, spiced nuts, honey, and sweet wine.

\$14.99

Humbolt Fog

This original has a distinctive ribbon of ash, with buttery, herbaceous notes and a citrus finish. As it matures, the flavor intensifies. A perfect winter salad is mustard vinaigrette over baby greens topped with pecans, sliced pears, and Humbolt Fog. You can also brûlée a slice for dessert-top with brown sugar and broil.

\$11.99

FISCALINI, CALIFORNIA

Smoked Cheddar

Apple, cherry, and hickory wood smoke lend notes of caramel and leather for depth to bright cheddar. Try a croque madam or grilled cheese; It's one of the best cheeses for a cheeseburger ever!

\$9.99

Purple Moon Cheddar

Farmhouse cheddar soaked in local red for a lively purple rind. The perfect flavorful pairing with a glass of wine. Try it with grapes marinated in olive oil, balsamic and rosemary served with salami for the ultimate snack.

\$9.99

This month, cheese club gets all 4 featured cheeses, plus a bag of Lark Ellen Farm Nut & Seed Mix and Georgia Sourdough sea salt crackers. That's \$55 worth of food!

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR FEBRUARY

Mas Codina Blanco 2017 Penedes, Spain

33% Xarello, 31% Chardonnay, 21% Macabeo, 15% Muscat

This organic estate wine has lots of depth from its 60 year vines. Pretty and fresh, it has white peach, pear, and mandarin flavors. The finish has notes of fennel, orange, and brioche. Perfect for poached or grilled fish with rice, charcuterie, or roast chicken. A great brunch wine for crab cakes or shrimp and grits. *A Shiraz exclusive*

\$24.99

our price = \$14.99!

Mas Codina Rouge 2017 Penedes, Spain

100% Cabernet Sauvignon

A soft, fresh, juicy red from younger, organic vines. Aromas of strawberry and cherry have notes of dried basil, mint, and thyme. The finish is silty, with mulberry and black raspberry balanced with a hint of smoke. Put it with cured meat platters, any kind of cheese, or pork tenderloin. Also yummy with burgers or tapas. *A Shiraz exclusive*

\$24.99

our price = \$14.99!

Cobertizo Mencia Joven 2016 Bierzo, Spain

60 year old vines from the Northwest corner of Spain have a beautiful texture with smoky cedar and dark berries. Black cherry and raspberry have notes of roasted nuts, dried meat, and lots of acidity too. Dried sweet herbs and sweet tannin round out into an intensely dry, clean finish. Fresh and bright, it's a great red wine for heavy seafood dishes, hard cheese, or roasted vegetables.

\$14.99



This Month's Feature:

Le Cirque Rouge 2015 Cotes Catalanes, France

50% Carignan, 25% Mourvedre, 25% Syrah

A bold, spicy wine rich with black cherry, cassis, and underbrush. Full-bodied, the long finish is present immediately but with a little time to open up, it has even more silt and richness to it. Brambly garrigue and dark berries make it super sippable. Put it with meat or vegetable from the grill or braise food in red wine.

\$14.99

Wine Club deal of the month = \$9.99!

SHIRAZ & OSTERIA VALENTINES WINE DINNER MENU

Forchir Prosecco N.V.

• Caprese appetizer

DiGiovanna Nero d'Avola 2020

• Cranberry, walnut, & warm goat cheese salad
Monteti Caburnio Rosso 2015

• Choice of ravioli: duck with saffron butter or goat cheese and apple with balsamic butter
Kofererhof Kerner 2020

• Choice of dessert to share: tiramisu or panna cotta
La Collina Quaresimo N.V.

Facebook: Shiraz Athens

Twitter & Instagram: Shirazathens

www.shirazathens.com • 706-208-0010

Rosé of the month



Mixed 4 packs of Hoxie Spritzers

-Peach Blossom Blush -Grapefruit Elderflower
-Lemon Ginger Rose -Coca Cola Rouge

A 4 pack of Hoxie Spritzers is almost a bottle and a half of wine! Plus, each can is only 90 calories. Low alcohol and no junk added make this a delightful way to try out a different kind of cocktail!

This month, Rose club members get a mixed 4 pack of all the flavors in stock. They also get a great discount on extra 4 packs, while they last!

Hoxie is \$28 per 4 pack

Deal of the month = \$18 per 4 pk

Rose Club deal of the month = \$8 per 4 pk!

Wine Club Cru Level RED!



Thorne & Daughters Wanderers Heart 2018

Western Cape, South Africa

66% Grenache, 23% Mourvedre, 11% Shiraz

A beautiful blend with dark cherry, sandalwood, and cinnamon aromas. Minerally red flavors create the perfect balance between red raspberry fruit, purple figs, rosemary, and underbrush. It smooths out with white pepper, chalky tannin, and cassis, and that signature raspberry with ashy blueberry at the finish. Burgers or pizza, any vegetables on the grill, or roasted meats are all perfect.

\$25.99

Cru red deal of the month = \$16.99

Wine Club Cru Level WHITE!



Tenute Sella Piandoro Bianco 2019

Piemonte, Italy

Erbaluce & Riesling

A rippling, bracing acidity cuts straight through the sunny cool alpine yellow fruit richness of it all. There are notes of hay and dried herbs with green melon to boot. Slate and flint finish it off with a snap. Broad and minerally, it is a rich wine that slices into rich or creamy dishes. A beautiful expression from Northern Italy.

\$25.99

Cru white deal of the month = \$16.99!

Wine Club is the best deal in town!

This month, our wine club gets \$72 worth of wine and food for only \$50! PLUS, wine club saves \$5 on every feature, plus an extra discount on all mixed cases!

UPCOMING EVENTS



SATURDAY, FEBRUARY 5

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

FEBRUARY 10-12

Pickups available for Valentines surf & turf packages

MONDAY, FEBRUARY 14

Wine dinner at Osteria Athena

6 p.m. reception, first course served at 6:30

5 wines and 4 courses, all-inclusive

\$100 per couple

call us for reservations at 706 208-0010

SATURDAY, MARCH 5

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing