



SHIRAZ'S RECIPES FOR SEPTEMBER

PRODUCT SPOTLIGHT

To celebrate our anniversary, we are raffling off a new snowboard! We have a beautiful new snowboard for the winter season. Get raffle tickets for only \$5 each, or get 5 tickets for only \$20! The snowboard will be on display starting September 1. It is worth \$200 and can be yours for a ticket—we will sell tickets all September and October with a drawing for the winner on October 31. We will announce the winner then!

SEPTEMBER CHEESE CLUB KINDRED, WISCONSIN

Forage Mushroom and Scallion

Savory dark mushrooms are enhanced by scallions and just a hint of garlic. It's a great contrast to the smooth and buttery semi soft cheese. A great addition in a recipe, and it's a standout alone as well.
\$5.99 / 7 ounces

Ghost Pepper Colby Jack

The firm colby - jack blend has a rich texture, and ghost peppers and habaneros give it a hot and spicy flavor. It grates or melts well. This is the perfect cheese for tacos or quesadillas!
\$5.99 / 7 ounces

Sweet Fire Mango

Slightly sweet and fruity, with a kick from the spiciest pepper of all, ghost peppers. The heat and the fruit are equal for a great marriage of flavor. Perfect on a grilled cheese sandwich, it's also amazing on a burger.
\$5.99 / 7 ounces

ROGUE CREAMERY, OREGON

Smokey Blue

This American original is cold-smoked for many hours over Oregon hazelnut shells. This process infuses the cheese with unique aromas of barrel-aged vanilla, bread pudding, and candied bacon. You'll taste spicy-sweet flavors of honey, apple, and nectarine, plus a mild "blue" finish.
\$11.99 / 5 ounces

Oregon Blue

Rogue's classic, signature blue cheese. First created in 1954, it was the first cave-aged, Roquefort-style blue cheese made on the West Coast. Approachable and fruity, with moderate "blue" flavor and a hint of sweet forest honey—a rich, creamy texture and a savory-sweet finish.
\$10.99 / 5 ounces

This month, cheese club gets all 5 of the featured cheeses, plus Raincoat Crisps in apricot lemon fig and l'Epicurien Mirabelle plum confit with Alsace wine and cumin. That's \$56 worth of food!

This month's featured food item is Frantoio Cutrera Sicilian Sea Salt with Orange. This is the perfect finishing salt for seafood or shellfish, poultry, or eggs. It's excellent with vegetables or pork. Top avocado, cucumber, asparagus, sweet potatoes, or tomatoes. Use it for a rim or chaser for tequila or a margarita—or a mimosa! Or try any of our ideas below. Use your imagination! Sea Salt with Orange is \$14.99 a tin, and is only \$7.99 right now at Shiraz. Plus, it's automatically included in this month's wine club!

DIPPED ORANGES

Two medium oranges (or grapefruit)
1/2 cup dark chocolate (we have bars for \$5)
Cutrera sea salt with orange

Peel the oranges and separate them into segments; lay out a sheet of parchment or wax paper. Pour the chocolate in a small bowl. Microwave for 30 seconds, stir, then microwave in 15 second increments until just melted. Dip the oranges in the chocolate, covering about half the orange on both sides. Set on the parchment or wax paper. Sprinkle with salt. Let sit at room temperature until the chocolate has hardened - about an hour. Serve.

1-POT MUSHROOM RICE

1 Tablespoon olive oil
2 cloves garlic, minced
1 onion, diced
1 pound mushrooms, thinly sliced
2 teaspoons Bourbon Barrel Worcestershire
1/2 teaspoon dried thyme, basil, or oregano
3/4 cup rice
1 1/2 cups vegetable broth
2 Tablespoons unsalted butter
1 Tablespoon Cutrera sea salt with orange

Heat olive oil in a large stockpot or Dutch oven over medium heat. Add garlic and onion and cook, stirring frequently, until translucent, about 3 minutes. Stir in mushrooms, worcestershire and thyme and cook, stirring occasionally, until mushrooms are tender and browned, about 6 minutes. Stir in rice and broth. Bring to a boil; cover, reduce heat and simmer until rice is cooked through, about 40 minutes. Stir in butter until melted, about 1 minute. Serve immediately sprinkled with orange sea salt.

CITRUS BRINED CHICKEN

1/4 cup Cutrera sea salt with orange
1 cup hot water
1 cup ice water
2 pounds chicken

Mix all ingredients but chicken until salt has melted. Add chicken and soak for 1-6 hours. Then roast as normal.



675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR SEPTEMBER

Ampelon Etna Bianco 2022 **90% Carricante, 10% Catarratto** **Mount Etna, Sicily, Italy**

A medium-bodied white, smooth, balanced, and full of ripe yellow fruit. It is rich, juicy, and slick, with an oily texture. It has a brazen laser of acidity and sea air running through the center. Put it with caesar salads, pasta with seafood, or mild asian dishes.

\$35.99
Wine Club deal this month = \$20.99!

Armas de Guerra 2019 **Bierzo, Spain** **100% Mencía**

They own 1/3 of the vineyards in the area, with the oldest vines (dating over 50 years for the youngest of them!). Elegant, lush fruit has notes of blueberry and greek cherry with hints of anise and bitter chocolate and fresh herbs. Fresh, with a tannin so light you won't even notice it. Enjoy with light meats, rare steak, fresh cheese and charcuterie. The perfect red for fish.

\$15.99

Domaine de la Berthete "Les Pierrugues" 2022 **Grenache, Syrah, Carignane** **Cotes du Rhone, Rhone Valley, France**

A remarkably pretty if slightly rustic wine, with black currant and cassis jumping right out of the glass. It's juicy and earthy and dark all at the same time. Put it with anything on the grill or blackened fish, cream sauces... you name it!

\$16.99



This Month's Feature:

Chateau Goubau Les Charmes 2010 **Castillon Cotes de Bordeaux, France** **Cabernet Franc & Merlot**

A pretty, elegant Bordeaux. It is full of black fruit, with blackberry and black cherry in the classic right bank style. Touches of minerality and tannin at the end keep it from being soft while it remains on the clean side of the spectrum. Taughtly woven with some nice warm cooking spice, especially with time to breathe. Put it with smoked fish, root vegetables, and mild curries.

\$16.99
Wine Club deal of the month = \$11.99!

UPCOMING EVENTS



SATURDAY, SEPTEMBER 2 **Monthly tasting of Wine Club wines**

1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

SATURDAY, OCTOBER 7 **Monthly tasting of Wine Club wines**

1-5 PM Shiraz tasting room
\$5 per person; free for club members in good standing

Rosé of the month



Chateau Trians Coteaux Varois 2020 **Provence, France**

70% Grenache, 20% Syrah, 10% Cinsault

A lovely orangey salmon color - super herbaceous and slightly floral, with notes of sea salt and orange peel also. It has quite a lift from the acidity, with orange blossoms, lime, kumquat, and underripe apricot. The finish has notes of olive brine and ocean air. It is amazing with marinated goat cheese, with savory crackers, and with smoked fish.

\$15.99
Rose Club deal of the month = \$10.99!

Wine Club Cru Level RED!



689 Cellars Killer Drop Red 2020 **Grenache, Petite Sirah, Syrah** **California**

Intense and minerally focused, with big and bold notes of espresso, coffee, and vanilla. The sasparilla richness really brings it home with a heft that makes it perfect for grills and barbecue. Put a spicy red sauce with anything and watch it sing! Also a great wine for dark chocolate or black bean chili.

\$27.99

Wine Club Cru Level WHITE!



Carboniste Extra Brut Albarino 2020 **Gomes Vineyard, California**

A slightly bubbly wine that I labeled as "fun fizz"--it's delicious, easy to drink, youthful in style, and incredible with all kinds of food. Bone dry, it has flavors of green apple, kumquats, and green pears. Fresh, with zippy minerality and a silty texture. Perfect for more hearty seafood dishes, it's also perfect with a cheese platter or thai food.

\$29.99

WEDNESDAY, SEPTEMBER 13 WINE DINNER AT SHIRAZ ON THE PATIO *PLUS 18 YEAR ANNIVERSARY CELEBRATION*

starts promptly at 6:30 p.m.
\$65 per person, all inclusive
6 courses with 6 wines expertly paired

1. mozzarella with cured ham and peach relish with greens
 2. chicken breast in mustard white wine sauce and grits
 3. green tomato gazpacho
 4. pimento cannoli with apple pecan salad
 5. roast salmon with bleu cheese and macadamia nuts
 6. beef tartare with peach jalapeno cream
- *bonus wine for cru level members after the dinner

706-208-0010 emily@shirazathens.com
limited seating so RSVPs essential