



SHIRAZ'S RECIPES FOR **JANUARY**

The new year seems like a great time to join our Wine Club. Our wine club is \$55 a month, and though it's a guarantee to get \$55-\$70 of wine and food, sometimes we break the budget. We work constantly to make sure that our wine club isn't just the best deal in Athens, but anywhere around! FAQ about our clubs are on our website, www.shirazathens.com or ask us -- or our club members! The first Saturday of every month is dedicated to a tasting of the 3 wine club wines and the club feature. It's only \$5, but it's free for members--just another perk of the club. We were the first in town to start a wine club, and we are still the best!

Want even more? Add Cru red or Cru white for an extra \$25, and Rose club for another \$15- they have even more great wines!

(And did you see we won the Best of Georgia for wine stores again this year?!?)

VALENTINE'S SURF & TURF **AVAILABLE FOR PICK UP FEB 9, 10, & 14** **DINNER FOR 2**

ONLY \$55 FOR

- 2 6 ounce lobster tails
- 8 ounces sous vide boneless short ribs in red wine sauce
- 2 individual potatoes au gratin
- 8 ounces organic green beans
OR asparagus
- herb compound butter to top seafood
- sea salt blend to sprinkle on top
- tiramisu to split

OR ONLY \$45 FOR

the complete meal with 4 3 ounce crab cakes
(instead of lobster)

Dinner comes with easy cooking instructions and all the ingredients
appetizer add-ons available as well

**RSVP EARLY TO ENSURE YOUR
PERFECT DINNER**

This month's featured food item is New Canaan Farms Hill Country Caviar. We love it because the richness comes from extra peas blended in instead of cream cheese. Eat it alone as a dip or as a side dish or topping. Try it with pork, with cornbread, or over rice for a simple meal with steamed vegetables. I'm wrapping it in collards to toast the new year! Each 16 ounce jar of Hill Country Caviar is only \$9.99, and is automatically included in this month's wine club.

BLACK EYED PEA FRITTERS

- 1 jar Hill Country Caviar
- 1/2 cup shredded cheese
- 1 egg

Mix all ingredients together. Use a quenelle technique: scoop out one spoonful at a time and form an oval patty by scraping out with a second spoon. Heat a skillet on medium-high with an inch of oil in the bottom and cook for 3-5 minutes until golden, rolling to cook evenly. Drain on a paper-towel lined plate and serve hot.

WAYS TO SERVE PEA FRITTERS

- *serve with plain yogurt or sour cream and fresh cilantro
- *make a pita with cucumber, pickled onion, and tahini dressing
- *serve on a salad with tons of fresh parsley
- *top a baguette with hummus and tomatoes
- *make a lettuce wrap with fresh veggies
- tahini dressing in stock for \$8; hummus for \$5

BLACK EYED PEA BATTERED SHRIMP

- 1 cup Hill Country Caviar
- 2 eggs
- 2 Tablespoons oil
- 1 1/4 cups beer
- hot sauce to taste
- 2 cups all-purpose flour

Mix first 5 ingredients together in a mixer until well blended. Add flour and pulse another 1-2 minutes. Put 2 inches of oil in a large pan or preheat air fryer. Dip each shrimp in the batter and let the extra drip off. Drop shrimp in and cook until crispy and starting to float (or turn light brown in air fryer).

COLLARD GREENS SALAD

- 1 pound collard greens
- 1/2 cup olive oil
- 1/4 cup balsamic vinegar
- 1 Tablespoon good mustard
- 1 Tablespoon fresh herbs
- 1 cup Hill Country Caviar

At least 4 colorful fresh veggies:

(bell pepper, tomato, scallions, red onion, jalapeno, carrots, cucumber, etc.)

Destem the tough ribs from the collards and chop them in bite size pieces. Rinse well, massaging the leaves as you go and drain in a colander. Mix the next 4 ingredients together in a bowl and add the collards--massage until the greens give a little. Refrigerate at least an hour or overnight. Crumble black eyed peas over the top of collards. Chop all vegetables and stir into collard mix and then sprinkle with salt and pepper to taste (optional: add garlic powder and cayenne). If possible, chill for 30 minutes before serving.

Shiraz

675 PULASKI ST
SUITE 400
ATHENS GA 30601

EMILY'S WINE CLUB SELECTIONS FOR JANUARY

Thunevin-Calvet Cuvee Constance Blanc 2020 Cotes du Roussillon, France

50% Macabeu, 50% Grenache Blanc

Tremendous for the price, owing largely to its incredibly low yields (less than a Grand Cru Burgundy). The intense concentration still manages elegance and finesse. It is full of ripe citrus fruit and honeydew, with beautiful acidity and a creamy fullness at the finish. Put it with rich seafood (think trout amandine), risotto, artichokes or mushrooms, or poultry.

\$17.99

Bodegas Estefania Tilenus Roble 2019

Bierzo, Spain

100% Mencía

Wine icon Raul Perez makes this sustainable beauty at the fraction of the price of most of his offerings. It smells of red fruit, violets, and lavender. Ruby red color belies the flavors of strawberry and pomegranate. The finish is long, with vibrant acidity. Try it with hard cheeses or game, and it is perfect with pasta with red or white sauce.

\$16.99

Emiliana Salvaje Rhone Blend 2019

Casablanca Valley, Chile

93% Syrah, 7% Roussanne

A Chilean version of a Northern Rhone red from a winery that isn't only organic, but carbon neutral as well. It is spicy and dark on the palate, and soft on the finish. Blueberry and blackberry fruit and dark chocolate are deep and persistent. Black pepper underlies but it finishes smooth. Try it with grilled or roasted anything. Red meat or lentils--both in red wine sauce--are ideal.

\$19.99



This Month's Feature:

Bodegas Niel Santofimia 2016

Almansa, Spain

85% Garnacha Tintorera, 15% Merlot

A bolder yet smooth red. The nose is loaded with licorice, candied violets, and olives. Dark fleshy berry fruit, almonds, and figs finish with warm spice and dusty, even tannin. Try it with a winter stew or a cheese plate. It's a good excuse to make paella or cassoulet.

\$14.99

Wine Club deal of the month = \$9.99!

NEW YEARS HOURS

Open January 4-6 during normal hours
Closed the week of January 8 for inventory
We will reopen on January 18

WEDNESDAY, FEBRUARY 14

Open for Valentines Day

FEBRUARY 9, 10, & 14

Pickups available for Valentines surf & turf packages

Rosé of the month



Chateau Pegau Pink Pegau Rose 2021 Rhone Valley, France

70% Cinsault, 20% Grenache, 10% Carignane

The winery, located only 4 miles from Chateauneuf du Pape, says it best: "this is not a pool Rose." It is indeed like a mini CDP, with peach, wildflowers, and red currants on the nose. Bone dry and mouthwatering red fruits and spicy herbs finish long with pink grapefruit peel. Perfect with soft ripened cheeses or with fish or vegetables, especially with cream sauce.

\$17.99

Wine Club Cru Level RED!



Rock Wall Wine Co. Estate Pinot Noir 2016 Russian River Valley, California

A big, rich, example of Sonoma County Pinot. It has a deep nose of wild strawberry, mint, and cola with rhubarb, greek cherry, clove, and vanilla on the medium-bodied palate. The finish is persistent and soft with rose petals and cinnamon to flesh it out. Put it with lighter meats or root vegetables on the grill. Oily fish, sausages, or duck are delicious.

\$44.99

Cru Red deal of the month = \$24.99!

Wine Club Cru Level WHITE!



Rock Wall Wine Co. Kristin's Cuvee Viognier 2017 Del Arroyo Vineyard, Livermore Valley, California

A pretty, viscous, mouthful of a white. Buttered popcorn aromas lead to yellow plum and baked apple flavors on the juicy palate. So rich and plummy my notes literally read: "nom nom nom". Ripe but with excellent acidity to keep it from being a lead balloon, it is an excellent pairing for braised root vegetables, anything crusted in nuts, or subtle pasta dishes. Try it with rich fish or roasted poultry.

\$24.99

Cru White deal of the month = \$14.99!

Wine Club is the best deal in town!

This month, our wine club gets \$65 worth of wine and food for only \$55! PLUS, wine club saves \$5 on every feature, plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks! Try one of our cru levels for the VIP treatment...

UPCOMING EVENTS



SATURDAY, JANUARY 6

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

SATURDAY, FEBRUARY 3

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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

Facebook: Shiraz Athens

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www.shirazathens.com • 706-208-0010