



## SHIRAZ'S RECIPES FOR **FEBRUARY**

This month's featured food item is Marieke Gouda. You can choose from any of 6 flavors--all limited edition. They can be eaten alone as a snack or become the center of a charcuterie board. Or try one of these recipe ideas for inspiration. Each wedge of Marieke is only \$9.99, and is automatically included in this month's wine club.

### **SAUCY EGG TACOS**

- 1 Tablespoon butter
- 4 eggs
- 2 Tablespoons water
- 3 Tablespoons mild Harissa
- 2 Tablespoons cheese of your choice
- 4 tortillas
- optional fillings: black beans, sausage, hot sauce, salsa, onions, and cilantro

Heat oven to 350 F. Toast tortillas while preparing other ingredients, until crispy. Beat eggs with water. Heat a nonstick fry pan on medium and melt the butter. Add beaten eggs and stir constantly until soft but cooked through. Top tortillas with scrambled eggs, red pepper sauce, and grated cheese. Or simply warm tortillas and stuff with eggs, cheese, and whatever ingredients that make you happy.

### **TWICE BAKED POTATOES**

- 4 large potatoes
- 1 wedge Marieke gouda, shredded
- 1 cup sour cream
- 1/4 cup chopped green onions
- Bourbon Barrel paprika to taste

Preheat oven to 400°. Bake potatoes for 1 hour and cool slightly. Cut each potato open; carefully scoop pulp into a bowl, leaving shells intact. Add cheese, sour cream, and onions to potato pulp and mash. Raise oven temperature to 450°. Stuff shells with potato mixture and sprinkle with paprika. Place on a baking sheet for 15 minutes or until thoroughly heated.

### **FROMAGE FORT (STRONG CHEESE)**

- by Jacques Pépin
- 1/2 pound cheese pieces
  - 1 garlic clove
  - 1/4 cup dry white wine
  - salt and pepper to taste

Put cheese in a food processor, and add garlic, white wine, and a big grinding of black pepper. Salt is usually not needed, but taste the mixture and add some if it is. Process for 30 seconds or so, until the mixture is creamy but not too soft, and then pack it into small containers. The fromage fort is ready to use now, either served cold or spread on bread and broiled for a few minutes. Broiling will brown the cheese and make it wonderfully fragrant.

## **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**

## **ORDERS RECEIVED BY 2/07 ARE GUARANTEED**

### **SUGGESTED EXTRAS:**

- Emily's famous warm goat cheese
- Caviar, creme fraiche, & blinis
- Baked truffled cheese marinara
- Bacon wrapped scallops
- Slices of traditional French pate
- Fresh French Kiss raw oysters
- Fresh organic greens for salad
- Belgian waffles (heat and serve)
- Mini heart sweet potato biscuits
- Pork breakfast sausage links
- Spinach cheese crustless quiche
- Spinach ricotta croissants
- Peach bellini & mimosa sets half off!
- Boxes of truffles \$10 off!



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## EMILY'S WINE CLUB SELECTIONS FOR FEBRUARY

### Setzer Gruner Veltliner "Ausstich" 2022 Weinviertel, Austria

The nickname of this wine denotes that it is the owner's choice for the best cask of the year. Classically fresh and vibrant, it is brisk and frisky with pink peppercorn and classic lime and green melon flavors. Amazing with seafood, anything fried, or Asian noodles. You'll love me for it.

**\$20.99**

### Pasqua Passione Sentimento 2020 Veneto, Italy

**30% Corvina, 30% Croatina, 40% Merlot**

Made in a Ripasso style: The grapes are dried together for a month and then spend time in stainless steel and cherry wood to round out the flavors. Earthy, rich, ripe flavors of blackberry, sage, and dark chocolate have a woody cigar finish. Try with hard cheese, beef, and pasta.

**\$17.99**

### Puerto Viejo Reserve Pinot Noir 2020 Maule Valley, Chile

A classic structured and smoky Pinot. Black cherry, cream, and light oak flavors round out a smooth wine. A little spicy and very dry, with strawberry, clove, and milky coffee. Put it with chicken in red wine, cheeses, and mushroom sauces - or just enjoy it on its own.

**\$10.99**



### This Month's Feature:

#### Brisios Tempranillo 2018

#### Ribera del Duero, Spain

Fun and flirty, this bright red has an easy, zippy nose, bright and focused. The palate is deeper and duskier, with black currant, cassis, and an inky texture. Long and pretty, it is smooth and soft. Put it with a charcuterie plate or snacks on the patio.

**\$18.99**

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

## UPCOMING EVENTS



### 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

### FEBRUARY 9, 10, & 14

Pickups available for Valentines surf & turf packages

## Rosé of the month



### Grape Abduction Rose 2022

#### Stajerska, Slovenia

**90% Zametna Crnina, 5% Pinot Noir, 5% Blaufrankish**

Provencal-like crispness is the hallmark of this Rose. Strawberry and melon are laced with sea air and acidity. Green apple, slate, and wet stones complete the picture. It's perfect with salads, fresh cheese, egg dishes, or pate. \*Never heard of Crnina? It's the oldest vine in the world!\*

**\$18.99**

## Wine Club Cru Level RED!



### Coto de Hayas Fagus Garnacha 2020

#### Campo de Borja, Spain

Old vines, unfiltered and unfiltered wine, and a healthy dose of new French oak equate to a mouthful of ripe, viscous red. It's slick, with vanilla, cacao, and raspberry, plus notes of cedar and butter on the finish. Tarry and chocolatey with eucalyptus and brulee. Perfect for ribs or hard cheese.

**\$28.99**

## Wine Club Cru Level WHITE!



### Setzer Roter Veltliner 2022

#### Wagram, Austria

Such a special and rare wine--it's a true unicorn. Chewy and leesy, full of yellow plum fruit and only a whisper of creaminess. Refined, juicy, and fresh, it has an insanely long finish. The delicate acidity make it a perfect pairing for sushi or rich Asian fare, goat cheese, or salads.

**\$30.99**

### Wine Club is the best deal in town!

This month, our wine club gets \$60 worth of wine and food for only \$55! PLUS, wine club saves \$7 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...

## WEDNESDAY, FEBRUARY 14

Open for Valentines Day

## SATURDAY, MARCH 2

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

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