

Venice WINE & COFFEE COMPANY

September 2011



Thank you, Venice for Voting us the “Best Place to Have Coffee” and “Best Place to Buy Wine.” We were also voted finalist for “Best Happy Hour” and “Best Wine List.”

201 Venice Avenue West, Venice FL 34285
941-484-3667 (Bar, Reservations, Wine)
941-485-1668 (Gourmet Shop, Gift Baskets)
venicewineandcoffee@gmail.com
View the newsletter on our website:
www.venicewineandcoffeecompany.com

Venice Wine Socials

Something new at Venice Wine and Coffee Company: enjoy a social evening with mingling and delicious offerings created just for you. One Thursday a month will be chosen for this cocktail party style event. We will present a sampling of wines each paired with a food course chosen to showcase the wine. Tickets to each social are limited and are \$40 per person, sold in advance. Please contact Richard for tickets.

☞ Summer ☞ Wine Social

Thursday, August 18
6:30 p.m. to 8:30 p.m.

Opening with **Roederer Estate Sparkling** at 6:30 p.m.

Food pairing: Mini cheese plate: morel leek jack, manchego with herb infused olive oil, and brie with fruit chutney

2009 Martin Codax Albarino

Food pairing: Gazpacho with shrimp skewer
Cheese pairing: Tomato basil jack

2010 Whitehaven Sauvignon Blanc

Food pairing: Caprese salad topped with prosciutto
Cheese pairing: Pesto jack

2007 Bell Claret

Food pairing: Goat cheese stuffed fig and dates with toasted hazelnuts and blackberry sauce
Dessert pairing: Sorbet

2006 Louis Martini Cabernet Sauvignon

Food pairing: Beef tenderloin topped with Danish blue cheese

Closing with **2007 Wallis Cabernet Sauvignon** at 8:15 p.m.

Dessert pairing: Chocolate cheesecake

☞ Big Crush ☞ Wine Social

Thursday, September 8
6:30 p.m. to 8:30 p.m.

Opening with **2009 X Winery North Coast White Blend** at 6:30 p.m.

Food pairing: Spicy shrimp with brie & crispy rice cracker

2009 Stephen Vincent Chardonnay

Food pairing: Frittata wedge with fresh roasted asparagus, sweet red pepper, buffalo mozzarella and savory herbs
Cheese pairing: Colby bacon

2008 Waugh Jr. California Red Wine

Food pairing: Slivered sirloin steak with tomatoes, spices, & herbs in cremini caps
Cheese pairing: Cheddar bleu cheese

2008 Enkidu Petite Sirah

Food pairing: Poached chicken breast with blackberry BBQ sauce
Cheese pairing: Three-year-aged Swiss

2009 Stephen Vincent Crimson

Food pairing: Marinated lamb chop with garlic, fresh rosemary
Cheese pairing: Bellavitano Sartori Reserve

2007 Wallis Cabernet Sauvignon, Diamond Mountain at 8:15 p.m.

Food pairing: Chocolate overload brownie with black cherry cognac sauce

Area Happenings

Aug. 18: Summer Wine Social: purchase tickets early

Aug. 26: Arts District Walk

Aug. 26: Friday Night Concert in Centennial Park with Jimmy Mazz

Aug. 27: ActiVenice at Centennial Park

Aug. 27: Saturday Wine Tasting with Opici Wines at 6:30 p.m.—call for possible cancellations

Sept. 3: Saturday Wine Tasting with Big Crush at 6:30 p.m.—call for possible cancellations

Sept. 3 and 4: Miami Ave. Craft Festival

Sept. 8: Big Crush Wine Social: purchase tickets early

Sept. 9 and 10: Downtown Sidewalk Sales

Sept. 9: Friday Night Concert in Centennial Park

Sept. 13: Celebrate Richard's Birthday with all the VWC gang at 6 p.m.

Sept. 23: Friday Night Concert in Centennial Park

Sept. 17: Saturday Wine Tasting with Big Crush—call for possible cancellations

Sept. 30: Arts District Walk

Oct. 13: Venice Wine Feast sponsored by Sertoma Club of Venice: tickets available from Richard at VWC

Oct. 15: Saturday Wine Tasting, join us for a free tasting from 2 to 4 p.m.—there will be an evening tasting at 6:30 p.m., call for possible cancellations

Oct. 22: Saturday Wine Tasting, join us for a free tasting from 2 to 4 p.m.—there will be an evening tasting at 6:30 p.m.—call for possible cancellations

Oct. 28: Arts District Walk

Nov. 5 & 6: Art Fest, downtown Venice

Venice Wine and Coffee Company will be **closed** Sunday, September 25 through Sunday, October 2 for rest, recuperation, and restoration. Visit us when we reopen Monday, October 3.

Weekly Wine Events at VWC

Tuesday • Social Wine Group A popular wine tasting evening beginning at 6 p.m...buy a bottle of wine (+ corkage)...your wine is placed behind the bar with all other bottles purchased... you now have access to all purchased bottles in similar price range. A great way to taste many wines!

Wednesday • Ladies in Charge Night (No charge!) A mid-week gathering of locals & visitors on the only night espresso drinks are available...many bring appetizers to share...all are welcome!

Thursday • Special Event Night Events differ each week and include the Gourmet Dinner Club and Venice Wine Socials. Reservations for dinners and advance ticket purchase for socials are a must. Check the Thursday Night Dinner Club Menu or Venice Wine Socials list for details. Wine bar will be open during dinners and days with no events scheduled.

Friday • Social A tradition for 20 Years. Venice residents meet at the Wine Bar for an end of the week social.

Saturday • Evening Wine Tastings (\$30 per person) Twice a month enjoy a relaxed, seated wine tasting with food pairings. Availability is limited, call for reservations 484-3667.

Venice Wine Feast

Thursday, October 13
in Downtown Venice

Hosted annually by the Sertoma Club of Venice to benefit area not-for-profits. Local restaurants and wine suppliers donate fabulous food, wine and their time to make this a special evening. Tickets available from Richard at VWC or any Sertoma member. Tickets sell out so get your tickets early!

September Featured Wine

2009 Martin Codax Albarino This nice, clean, crisp Spanish Wine starts out gentle, with matchstick aromas, loaded with white fruits, green herbs and apple. The finish is pure lime and snap. Clean and crisp, a perfect wine for that special afternoon picnic. \$13 per bottle

Dining / Delectables

Lunch at the Wine & Coffee Bar Join us for **daily lunch Monday through Saturday from 11:30 to 2:30**. We have both regular offerings and something special every day so watch our menus posted at the store.

☞ Lunch ☜

Chef's Daily Choice \$8.50 Hearty bowl of soup \$7
Cup of soup and salad \$8.50 "Not Your Mama's" Grilled Cheese \$5.50
...served with soup or salad, \$8.50

☞ Always Available ☜

Cheese Plate of Chef's Selection, served with condiments & artisan bread basket \$6.50/\$11.50
Fresh Artisan Breads, Bagels, Muffins, Coffee cake, served cold or toasted with jam, butter, peanut butter or cream cheese \$1.50 - \$2.50
Fresh Homemade Pie available daily, by the slice or whole pie.

From the Gourmet Side



New from Robert Rothschild Farm: Five new sauces to tempt your taste buds!

Cranberry Merlot Sauce—This sophisticated, widely appealing Cranberry Merlot Sauce blends tart cranberries with sweet peaches and has rich notes from balsamic vinegar and Merlot with a hint of ginger.

Harvest Apple and Maple Sauce—Sweet apples are simmered to release their juices with maple syrup and savory spices to create this delicious sauce.

Sweet Pepper and Fennel Sauce—This sauce is brightly flavored by combining sweet bell pepper, tomato and fire roasted eggplant with an anise note from fennel rounded out with basil and garlic.

Mushroom Marsala Sauce—Earthy mushrooms are simmered with carrots, celery and onions to give a homemade touch to this class sauce. Sweet Marsala wine and a hint of butter offer a rich flavor balance.

Korean Barbecue Sauce and Marinade—This marinade is a soy sauce - sesame blend with strong notes of black pepper and garlic. Earthy mushrooms are simmered with carrots, celery and onions to give a homemade touch to this sauce.

Merchants of Venice ARTs District Walk

Last Friday of every month from 5 p.m. to 9 p.m. — coming up: Aug. 26, Sept. 30, Oct. 28

Come experience a fun relaxing night on Miami and Nokomis Aves. Live entertainment, artwork, food, wine, and great company from your local businesses.

Thank you to our patrons for voting Venice Wine & Coffee Company as a Finalist in the 2010 Venice Herald Tribune Reader's Choice Awards for "A Place to Buy Wine" We were also voted Finalist for "Best Happy Hour" and "Best Wine List."