

# Venice WINE & COFFEE COMPANY

February 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

## From the Gourmet Side

Valentine's Day is approaching fast and we have just the gifts for you. Do you know we carry 14 varieties of custom-made truffles? You can pick and choose as many or as few as you like to be gift boxed and ready for your sweetheart. For that special someone look for the Bissinger's Belgian chocolate packaged in a high-style stiletto. For the earth-conscience chocolate lover, we have organic chocolates by Nirvani. We can help you find the perfect gift for your special Valentine.

**New on our shelves: Route 11 Chips** These crispy potato chips come in a variety of delicious flavors. All Route 11 Chips are produced and manufactured from farmer to shelf with natural ingredients and no trans fats.

## From the Coffee Bar

**Coffee Alert:** It's time to remember your favorite Valentine with our special coffee this month: Chocolate Love. This coffee is a rich blend of chocolate, caramel and a hint of nuts. It's only here for a short time.

### Hess Collection Wine Dinner

**February 10 at 6:30 p.m. At Venice Wine & Coffee Co.**

~ Menu ~

*Shrimp with crisp pear and sweet red peppers in phyllo*  
Hess Su'skol Chardonnay

*Portobello Mushroom cap with wild mushrooms and blue cheese stuffing*  
P. Lehmann Layers Red

*Cornish game hen paired with lovely orange saffron rice and sautéed apricots*  
Sequana Dutton Ranch Pinot Noir

*Salmon poached in citrus and red wine*  
Brancia Tre Cabernet

*Beef filet with veal stuffing topped with au poivre sauce served with steamed new potatoes and seasonal greens*  
Hess Collection Cabernet

*Delightful assortment of fruits and cheeses*  
P. Lehmann Classic Muscat

**Advance Reservations Required.**  
**See Richard for details. \$90 per person.**



## Area Happenings

**Feb. 5 & 6** Venice MainStreet Art Classic

**Feb. 10** Hess Wine Dinner with Wendy LaRoi, contact Richard for reservations \$90

**Feb. 11** Friday Night Concert featuring Jim & Suzanne, Centennial Park Gazebo, 7-9 p.m.

**Feb. 12** Saturday, free daytime wine tasting from 2 - 5 p.m. with Dan Cohn of B.R. Cohn Wineries. Join us also for a Gourmet Oil tasting from B.R. Cohn from 2 - 5 p.m. Evening Wine Tasting at 6:30, call for possible cancellations.

**Feb. 13** "Cruisin' at the Gazebo" Centennial Park 1-1:30 p.m. sponsored by the Venice Regional Antique Auto Club

**Feb. 17** Island Nights nighttime shopping, dining, and entertainment on the Avenues, 5:30 - 8 p.m.

**Feb. 20** Venice Joy of Jazz will perform at Centennial Park at 2 p.m.

**Feb. 25** Friday Night Concert featuring The Country Time Singers in Centennial Park Gazebo, 7 - 9 p.m.

**March 5 & 6** 10<sup>th</sup> Annual Downtown Venice Art Classic

**Take The Trolley!** Watch for the Trolley and jump on every Saturday from 11 a.m.-4 p.m. The Trolley makes it easy to park and catch a ride. Thank the downtown merchants, local businesses and Venice MainStreet for sponsoring the trolley to transport you and your packages around downtown.

**We will be open  
Sunday afternoons through Easter**

### Featured Wine of the Month

**Vale do Bomfim**

**Vintage 2008 Dow Winery**

This is a Portuguese Red Blend that is full of flavor and priced at an amazing value. It pairs wonderfully with food or on its own. \$13

## Special Food Tasting February 12

Saturday, February 12, from 2 to 4 p.m. we'll be sharing the fabulous oils and balsamic vinegar of the B.R. Cohn Vineyards. Come join us to try the many flavors of organic vinegars and oils of the Vineyard.

The 25 year old Balsamic Vinegar of Modena begins with the juice of the trebbiano grape simmered in copper pots and then aged for 25 years in small oak, cherry, mulberry, chestnut and juniper barrels. The result is a rich balance of sweet and sour.



The B.R. Cohn Picholine olive trees, imported from France, are a rarity in a region dominated by Italian and Spanish varieties. They were planted in the 1870s as part of a growing olive oil industry that, under pressure from cheaper European imports, went into decline at the turn of the 20<sup>th</sup> Century. In the early 1990s new pioneers represented by Bruce Cohn and others brought about a renaissance in California olive oil leading to a new recognition of California olive oils as a world-class offering.

One of the first olive oils produced in Sonoma County in nearly a century, B.R. Cohn's Sonoma Estate Picholine Extra Virgin Olive Oil is considered one of California's finest. Produced in very limited quantities, the Sonoma Estate olive oil is only available from the B.R. Cohn Winery and exclusively at Venice Wine & Coffee. B.R. Cohn also offers two additional extra virgin olive oils: an Organic and a California blend. A Balsamic & Garlic Herb Dipping Oil rounds out the family of oils.

## Wine Events

### Weekly Wine Events:

#### 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 social gathering of locals & visitors...many bring appetizers to share...all are welcome!

#### Thursday • Gourmet Dinner Club

Four-course dinner plus a full array of unique wines. Reservations a must as seating is limited. Check the Thursday Night Dinner Club Menu for selections. Wine bar will be open as usual.

#### Friday • Social

A Venice Tradition for 19 Years. Many Venice residents meet at the Wine Bar for an end-of-the-week social.

#### Saturday • Evening Wine Tastings

(\$25 per person) Twice a month enjoy a relaxed, seated wine tasting with food pairings. Availability is limited, call for reservations  
941-484-3667.

Have you ever considered touring the California Wine Country? This may be your year to visit. Talk to Richard for information.

## Dining / Delectables

### Lunch at the Wine & Coffee Bar

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

#### Thursday Night Dinner Club

##### ☞ Menu ☜

**February 2** Steak Montrose—Lovely braised beef in red wine with mushrooms, garlic and sweet onions. Served with golden mashed potatoes and lightly steamed seasonal vegetables accompanied by a crisp house salad, artisan bread rolls and a delicious dessert. \$24

**February 24** Traditional Italian Fare—Sweet Italian sausage and meatballs simmered in a savory tomato gravy ladled over pasta served with a delightful antipasto salad, artisan bread rolls and dessert. \$23

*Reservations strongly suggested: 484-3667.*

### Everyday Menu

#### ☞ Lunch ☜

Chef's Daily Choice—posted in our window \$8.50

Hearty bowl of Chef's Selection Soup, with Artisan bread \$7

Cup of Chef's Selection Soup & House Salad, with Artisan bread \$7

"Not Your Mama's" Grilled Cheese Sandwich \$5.50

Served with choice of 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 & Coffeecake, served cold or toasted with jam, butter, peanut butter or cream cheese \$1.50 to \$2.50

Fresh Homemade Pies, assorted flavors available daily, by the slice or whole pies.