

Venice WINE & COFFEE COMPANY

May 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

It's time to fire up the barbeque now that the warm months have arrived.

We carry a full line of Char Crust dry rub seasonings for all meat and fish and even vegetables. These delicious rubs create a sizzling seared crust, bursting with juicy flavor. Created in 1957 at the family's legendary steakhouse, all the dry rubs are made by them in small batches with only the best herbs and spices with moderate amounts of sodium. Char Crust dry rub is one of the very few certified kosher rubs on the market. Choose from several different blends.

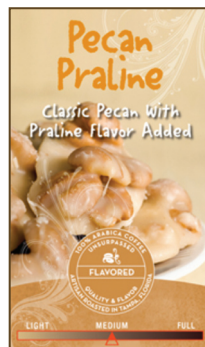


Take the guesswork out of seasoning and try the Spice Hunter Salt Free Seafood Grill and Broil. This blend is all natural and contains no MSG or preservatives. It's an easy way to add flavor to low fat foods without adding calories or salt. Combining quality with convenience, Spice Hunter products feature delicious serving suggestions on every blend jar.

More Products on Reverse!

Coffee Alert

Joffrey's Pecan Praline has been such a success this month that we have decided to keep in on the shelf through the summer months. Joffrey's Pecan Praline celebrates the Louisianan spirit of this delectable confectionery that inspired this coffee. With just the right nuance of both the Pecan and the caramelized sugary taste of classic Praline, this coffee is sure to satisfy.



Featured Wine of the Month

Scout's Honor Proprietary Red Vintage 2009, Venge Vineyards

This delicious wine is created from a red blend of Zinfandel, Petit Syrah, Charbono, and Syrah. Venge Vineyards dedicated this blend to their beloved yellow Laborador, Scout, and like a true winery dog helped them welcome visitors for seven magnificent years. Only 1, 741 cases of this special wine were produced. 30 Cases came to Florida and Venice Wine and Coffee has it all. At \$40 a bottle it is going very quickly.

Area Happenings

May 5: Special Bell Wine Tasting: Bell Vineyards will be here for an evening tasting at 6:30. This special event is sold out.

May 6 and 7: Friday and Saturday, Downtown Sidewalk Sales

May 7: Saturday, last day of the free trolley 11 am to 5 pm

May 7: Saturday Wine Tasting: Bell Vineyards will be here in the afternoon for a free wine tasting from 1pm to 4pm. There will be an evening tasting at 6:30 pm, call for possible cancellations.

May 8: Sunday, Mother's Day. Remember to shop for Mom and order your baskets early.

May 13: Friday Night Concert with Kachina Bluestar

May 14: Saturday Wine Tasting with Noble Distributors at 6:30 pm, call for possible cancellations

May 19: Thursday: Island Nights nighttime shopping, dining, and entertainment on the Avenues, 5:30pm to 8pm

May 27: Friday Night Concert with Kid Red

Watch for information about a VWC Family Picnic in May!

May 30: Monday, Memorial Day, VWC is closed.

Are you aware Sea Turtle Nesting begins May 1? Turn out the lights!

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"

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.

Everyday Menu

☞ Lunch ☞

Chef's Daily Choice \$8.50

Hearty bowl of soup \$7

Cup of soup & house salad \$7.50

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

Thursday Night Dinner Club

☞ Menu ☞

May 12

To start: Velvety Cream Wild Mushroom Soup. Beef Filet Tenderloin, paired with twice baked potato and seasonal market vegetables. Artisan bread rolls, chef's dessert du jour. \$28

May 24

Savory Roasted Lemon Chicken, baby new potatoes and seasonal market vegetables. Greek salad with orzo. Artisan bread rolls and to finish a delightful mélange of homemade sponge cake, vanilla custard and a topping of fresh berries. \$23

*Reservations strongly suggested:
484-3667.*

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!

More Products From the Gourmet Side

Need a tasty dipping sauce? Try the **Mango Tequila Jalapeno Grilling and Dipping Sauce** from Earth and Vine Provisions. Cool and spicy, this tropical sauce is great brushed on prawns and pineapple kabobs, or grilled fish, chicken or pork. Toss into an jicama, avocado and red onion salad. Blend into your favorite salsa. Gluten Free - 100% All Natural.



Quinoa Mango Chicken Salad

1 cup quinoa

2 cups chicken broth

½ cup red onion, chopped

1 mango, diced

1 ½ cup cooked chicken, chopped or shredded

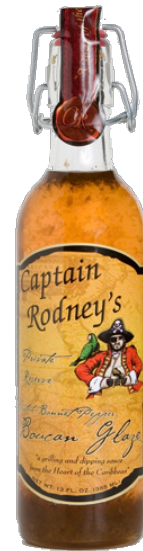
1/3 cup parsley, coarsely chopped

4 tablespoons cilantro, coarsely chopped

1 cup Earth & Vine Provisions Mango Tequila Jalapeno Grilling & Cooking Sauce

Salt and fresh cracked pepper

Rinse quinoa in a sieve with warm water for 2 to 3 minutes. Place quinoa in a pan with chicken stock and bring to a boil, reduce to simmer, cover and simmer for 15 minutes or until water is absorbed. When done let rest for a few minutes and fluff with fork, place in a large bowl and toss with remaining ingredients, salt and pepper to taste. Serve warm or cold. Serve 8



Captain Rodney's Scotch Bonnie Pepper Boucan Glaze is a grilling and dipping sauce from the heart of the Caribbean. Captain Rodney's All-Natural Glazes are revolutionizing quick and easy cooking. They can be brushed on as a glaze for any game, fish, fowl, beans or vegetables. Straight out of the bottle, they make the perfect dipping sauce for chicken or shrimp. These glazes are added after cooking or at the table. No marinating, no long waits, just easy, all-natural flavor.

Ever considered touring California Wine Country? This may be your year to visit. Talk to Richard for information.

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