

Venice WINE & COFFEE COMPANY

July 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

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.

☞ Girard ☞ Wine Social

Thursday, July 28
6:30 p.m. to 8:30 p.m.

Opening with **2008 Girard Sauvignon Blanc** at 6:30 p.m.

Food pairing: Smoked Fish Terrine with capers

2009 Girard Chardonnay (Russian River Valley)

Food pairing: Shrimp Cake with roasted red pepper garlic aioli

Cheese pairing: Aged Asiago

2008 Girard Petit Syrah

Food pairing: Boneless chicken thigh served with blackberry sauce

Cheese pairing: Fontinella

2008 Girard Artistry

Food pairing: Smoked kielbasa with baby red potato

Cheese pairing: Cheddar jack

2007 Windsor Cabernet Sauvignon

Food pairing: Black River Blue Cheese

Closing with **2008 Girard Cabernet Sauvignon** at 8:15 p.m.

Dessert pairing: Patrick's signature chocolate bark with roasted walnuts and dried berries

☞ 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: Danish blue cheese

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

Dessert pairing: Chocolate cheesecake

Area Happenings

July 8: Friday Night Concert, Centennial Park

July 9: Saturday Wine Tasting with Robin Stephenson at 6:30 p.m. – call for possible cancellations

July 14: Thursday Night Dinner Club, 6:30 p.m. – make your reservation

July 22 and 23: Friday and Saturday its Christmas in July Downtown. Shop, Dine, and ride the trolley

July 22: Friday Night Concert, Centennial Park

July 23: Saturday Wine Tasting

July 28: Venice Wine Social–purchase tickets early

July 29: Merchants of Venice ARTs District Walk from 5 p.m. to 9 p.m.

Aug. 4: Thursday Night Dinner Club, 6:30 p.m. – make your reservation

Aug. 12: Friday Night Concert, Centennial Park

Aug. 13: Saturday Wine Tasting with Joe Davis from Selected Brands at 6:30 p.m. – call for possible cancellations

Aug. 18: Venice Wine Social–purchase tickets early

Aug. 26: Merchants of Venice ARTs District Walk from 5 p.m. to 9 p.m.

Aug. 26: Friday Night Concert, Centennial Park

Aug. 27: Saturday Wine Tasting with Opici Wines and Steve Soboleski at 6:30 p.m. – call for possible cancellations



*An afternoon at VWC.
From left, clockwise: Heinz Termuehlen,
Barbara Archer, Rocco Marchetti,
Sally Marchetti, Heidi Termuehlen*

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

Thursday Night Dinner Club

☞ Menu ☜

July 14

Main Course: Grouper "Milanese style" served with a side of pasta with roasted mushrooms and caramelized onions.

Start your meal with a light Caprese salad combining Florida tomatoes, fresh mozzarella and Genovese basil with a drizzle of olive oil and aged balsamic vinegar. Complete your evening with a Spumoni sundae of artisan fudge, chopped pistachios and a crisp cookie. \$24

August 4

Main Course: Tender marinated lamb chops served with golden roasted potatoes and seasonal vegetables.

Start your meal with velvety fresh pea and mint soup topped with a dollop of rosemary cream and bacon dust. Complete your evening with a light and breezy honey cake. \$26

VENICE WINE & COFFEE COMPANY NOW OFFERS CUSTOM ENGRAVING ON WINE GLASSES AND BOTTLES

Personalized for your special occasions!

Merchants of Venice ARTs District Walk

Last Friday of every month from 5 p.m. to 9 p.m. — coming up: July 29 and August 26

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"

Christmas in July - Friday 7/22 & Saturday 7/23

It's Christmas in July in Downtown Venice on Friday and Saturday July 22 and July 23. There will be specials and sales through out the downtown area. Venice Wine and Coffee Company will have a terrific selection of sale items. Come down and have your picture taken with Santa and take a ride on the free trolley. Visit the merchants to find out how to win one of four fabulous gift baskets just for shopping downtown.

From the Gourmet Side

Ancho Peach Barbecue Sauce from Vino de Milo. Fresh raspberries are the star of the ale used in this mild yet warm sauce made with ancho chilies and peaches. Brush on shrimp, pork or veggie kebabs for a taste sensation.

Vino de Milo Mango Pineapple Salsa is a sweet and spicy mango and pineapple blend with a mild jolt from fresh jalapeño peppers. Try it with flax chips.

It's iced tea time! Mighty Leaf now has a tea blended for the summer heat. Sunburst Green tea is a mix of sweet orange and citrus with refreshing smooth Chinese green tea leaves that is light on caffeine.



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.