

Venice WINE & COFFEE COMPANY

Summer 2012



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

Area Happenings

June 23, Sat. 6:30 pm Wine Tasting with Burgess Wine Cellars

July 7, Sat. 6:30 pm Wine Tasting with all mountain cabernet varying from elevation to elevations. Presented by Matt Nemecek of Big Crush.

July 20-21, Fri.-Sat. Christmas in July, downtown Venice

July 28, Sat. 6:30 pm Wine Tasting with Rick Gates of Stags Leap Wine Cellars



Featured Wine

**Freemark Abbey Cabernet
Napa Valley • Vintage 2008**

Medium, dark, ruby, this wine has aromas of sweet black cherry, blackberry and Santa Rosa plum. The oak is very well integrated with a light spice, clove, vanilla, and toast. The depth in the nose has a complexity of dark chocolate and a hint of dried herbs. The entry is soft with dark fruit flavors and well resolved tannins.

\$35 a bottle

July 20 & 21 - Christmas In July is coming and Venice Wine and Coffee Company is celebrating. All of Downtown will be decked out for the Holiday and the Trolley will be running all day Saturday to help you catch all the bargains. There will be specials throughout our store July 20 and 21. All of our boxed teas will be 20% off for the “Holiday,” and make a purchase of \$25 or more and receive a free gourmet truffle from our truffle display. You can even stop in for a cool drink and be tempted with our **special summer iced coffee drink:**
Iced Chocolate Cherry Bomb Latte.

July 18 - Happy Birthday Day. Summer is time to celebrate and in honor of our customers who celebrate a birthday in June, July, or August, we want to help you extend the party. Wednesday, July 18 is Happy Birthday Day. Come in to Venice Wine and Coffee after 3 pm and receive a glass of wine (value up to \$8). We'll even supply the birthday cake. Just show us your ID with your birth date and we'll pour you a glass.



Watch for Venice Wine & Coffee Company on Chef Rolf's *New Florida Kitchen*® TV Show. The show runs

at 12:30 p.m. on SNN Comcast Channel 6 Monday, Wednesday and Friday. Venice Wine and Coffee Company is now a sponsor and regular contributor to Chef Rolf's *New Florida Kitchen*® with Tracy cooking and Richard presenting wines.

From the Gourmet Side

Just for YOU! Friday Food Tastings! Every Friday stop by the Island Gourmet between 11 a.m. and 3 p.m. to try a sampling of one of our gourmet products. Each Friday we will be showcasing a new product for you!

Lemon Garlic Marinade from Norman Bishop is a superb mixture of fresh roasted California garlic and the tart hint of lemon married beautifully in the creation of this marinade ideal for fish and seafood. It is all natural with no fat and low in salt.



More Than Gourmet's new all natural, ready to use Foundation Sauces are perfect for anyone who appreciates fine sauces. Everything for a memorable meal is in their sauces, including the wine.

Mushroom Au Poivre Sauce

Red wine, mushrooms, and black pepper: perfect with lamb or veal chops, as well as a ribeye steak or roast chicken.

- 1 tablespoon olive oil
- 1 shallot, minced
- 1 cup mushrooms, cleaned, trimmed and quartered
- 10 whole black peppercorns, crushed
- 2 tablespoons red wine
- 1 container (11 oz) More Than Gourmet Red Wine Sauce
- 2 tablespoons heavy cream, optional

1. In a saucepan, sauté the shallot over medium heat until it is soft. Add the mushrooms and sauté until browned. Add the crushed peppercorns, then the red wine, scraping to loosen any browned bits from the pan.
2. Reduce the heat slightly, add the More Than Gourmet Red Wine Sauce, and simmer for 2 minutes.
3. Season the sauce to taste with salt and whisk in the cream, if desired.

We are proud to announce that Venice Wine and Coffee was selected the recipient of the **Venice Area Chamber of Commerce's Beautification Award for June** by the Ambassadors Committee. This prestigious award is presently monthly to an area Chamber business or organization that has made a contribution to the Venice area by enhancing the appearance of their building or property.

Island Gourmet Summer Special on COFFEE:
Watch for specials on your favorite ground coffee throughout the summer. Dollars off!!

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Dining/Delectables

Lunch at the Wine & Coffee Bar — Join us for **lunch Monday through Saturday from 11:30 to 2:30**. We have daily regular offerings, including homemade soup, and then each day a special offer, so watch our menus posted at the store.

☞ Lunch ☜

- Chef's Daily Choice \$8.50
- Cup of soup and salad \$8.50
- Hearty bowl of soup \$7
- "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, & crackers \$8/13.50
- Fresh Artisan Breads, Bagels, Homemade Muffins and 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.

Weekly Wine Events

Monday • Wine bar open until 9 p.m.

Tuesday • Social

Popular wine tasting evening beginning at 6 p.m... participants buy a bottle of wine (plus corkage)...your wine is placed behind the bar with all other bottles purchased... you now have access to all purchased bottles in a similar price range to taste & savor. Participants also bring food to share. If you prefer to break out on your own that evening, wine and beer are still available by the glass or bottle.

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 • Wine bar open until 9 p.m.

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. Limited availability, call for reservations 484-3667.