



Join us on
Monday, June 2nd at 6:30 PM

-2nd Annual Chateau Musar Dinner-

Chateau Musar is a widely respected producer that has been at the cutting edge of creating world-class wine in Lebanon for over a hundred years. Chef Nate Simmons has constructed the menu below to pair with the wines selected.

Vin Jeune Rouge et Blanc

Prosciutto and za'tar sticks

Lamb and spinach kibbeh

Cardamom labne with flatbread

Spring melon salad

Spiced nuts and roasted olives

2004 Gaston Hochar

Speck filled with sheep's milk ricotta, spring berries, arugula and bulls blood

2000 Gaston Hochar

Duo of rabbit, roulade and dolma with parsley root purée, figs, mâche and aged balsamic

1998 Gaston Hochar

Whole roasted lamb leg with lentils, couscous, spring herbs, cherry tomato jam and tomato gastrique

Dessert Wine

Baklava with orange flower cream

**-\$110/person exclusive of tax and gratuity-
Please call for reservations at 206-859-4155**