

# Table Sept: An Expression of Terroir

## **Welcome home.**

At Sept Winery, the food, wine, venue, and scenery come together for one purpose: to bring you back home.

In our cozy garden, everything you taste, smell, and touch is an intimate reflection of our Lebanese terroir.

Created and executed by the winemaker himself, our menu reconnects with the traditional food of our mountains, breaks that food, and reinvents it.

Our dishes vary with the seasons, relying on the fresh ingredients we forage from our garden and nearby suppliers.

Our lunch experience starts with a tasting of our range of terroir wines, followed by a 7-course menu.

***“All things excellent are as difficult as they are rare.”***

**Spinoza**

# Table Sept:

## Important notes

- ▶ *Both meat and fish are served on the menu. If you are vegetarian, please notify us in advance.*
- ▶ *In order to accommodate you better, please tell us if you or anyone escorting you has an allergy or intolerance.*
- ▶ *We offer two menu options: a set formula (\$60 per person) and a special pairing menu (\$90 per person).*
  - ▶ *Pairing menu requests need to be communicated while booking.*
  - ▶ *Kids under 15 years old are welcome to enjoy our lunch formula for \$30. The \$60 price applies for the ages of 15 and above. We do not offer a special kids' menu.*
  - ▶ *All wine bottles consumed are charged separately.*
    - ▶ *We accept cash payments only.*
- ▶ *For parties above 5, a 10% downpayment is required.*
  - ▶ **BOOKING IN ADVANCE IS MANDATORY.**



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## SUMMER MENU

(set formula)

### WATERMELON GAZPACHO

OUR TAKE ON THIS REFRESHING COLD SOUP, SERVED WITH SUMMER FRUITS AND TOPPED WITH LEBANESE KAAKE FILLED WITH OUR HOMEMADE HALLOUMI CHEESE AND DUCK JAM.

### MATMOURA

POTATOES, ONIONS AND GARLIC COOKED UNDER WOOD FIRE, PUREED WITH OLIVE OIL, TOPPED WITH SUJUK, GREEN BEANS IN TOUM, AND PICKLES.

### HEIRLOOM TOMATO GARDEN

AN AROMATIC BOUQUET OF HEIRLOOM TOMATOES AND GRILLED PEACHES SERVED WITH OUR HOMEMADE GOAT HALLOUMI, BASIL, AND DUCK TEMPURA.

### CAROB AUBERGINE FONDANT

SMOKED AUBERGINE GLAZED IN CAROB MOLASSES, SERVED WITH CAROB AUBERGINE ICE CREAM.

### ENTRE TERRE ET MER

MEDITERRANEAN CATCH SERVED WITH FREEKEH AND SMOKED DUCK, TOMATO ONION SAUCE, AND VEGGIES COOKED IN SMOKED CRAB BROTH.

### THE MEAT

BEST CUTS OF LOCAL PORK, LAMB OR GOAT MEAT COOKED ON FIRE, SERVED WITH VEGGIE TEMPURA AND THE CHEF'S HOMEMADE APRICOT DUCK JAM.

### HOUSE DESSERT



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## PAIRING MENU

### AJO BLANCO – OBEIDEH 2021

ALMOND-THICKENED WHITE GAZPACHO BRIGHTENED WITH OUR HOMEMADE FIG LEAF OIL, SERVED WITH RED FRUITS AND ROASTED ALMONDS.

### HEIRLOOM TOMATO GARDEN – VIOGNIER 2022

AN AROMATIC BOUQUET OF HEIRLOOM TOMATOES AND GRILLED PEACHES SERVED WITH HOMEMADE GOAT HALLOUMI, BASIL, AND DUCK TEMPURA.

### GOAT TARTAR STUFFED ARTICHOKE – MERWEH 2021

OUR SIGNATURE GOAT MEAT TARTAR FROM THE VILLAGE SERVED IN FRIED ARTICHOKE.

### CAROB AUBERGINE MILLEFEUILLE – GRENACHE 2021

OVEN-COOKED MILLEFEUILLE OF AUBERGINE AND ONIONS TOPPED WITH EGGPLANT PUREE, SERVED WITH TEMPURA OF EGGPLANT AND ONION.

### ENTRE TERRE ET MER – SKIN CONTACT 2021

CALAMARI STUFFED WITH FREEKEH AND SMOKED DUCK, SERVED WITH TOMATO ONION SAUCE AND VEGGIES COOKED IN SMOKED CRAB BROTH.

### THE MEAT – CUVEE DU SOLEIL 2021

BEST CUTS OF LOCAL PORK, LAMB OR GOAT MEAT COOKED ON FIRE, SE SERVED WITH VEGGIE TEMPURA AND THE CHEF'S HOMEMADE APRICOT DUCK JAM..

### HOUSE DESSERT – MERWEH SPIRIT 2018