

# 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, at retail price.*
  - ▶ *We accept cash payments only.*
- ▶ *For parties above 5, a 30% downpayment is required.*
  - ▶ **BOOKING IN ADVANCE IS MANDATORY.**



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## SPRING SET MENU 2025

*This menu is a living reflection of the Lebanese spring.  
Every week, new leaves emerge, ingredients shift, and flavors evolve.  
We listen to the land and cook what it offers — moment by moment.*

### THE OPENING SIP

A WARM OR CHILLED BROTH, DEPENDING ON THE DAY.  
A CAULIFLOWER VELOUTE, A GREEN GAZPACHO, OR SOMETHING WILD AND UNEXPECTED.  
ASK US WHAT THE DAY TASTES LIKE.

### BUTTERMILK MATMOURA

POTATOES COOKED UNDER WOOD FIRE, PUREED WITH OLIVE OIL, TOPPED WITH SUJUK, GREEN BEANS IN TOUM, AND SERVED WITH GOAT BUTTERMILK. A GROUNDING DISH BORN FROM ASHED AND SMOKE.

### WILD FORAGED SALAD

ANCESTRAL WILD FORAGED GREENS FROM THE VINEYARD AND NEARBY HILLS – WILD CHICORY, DANDELION, PISANGLI, CORROSANI, AND OTHERS – CHANGING WITH EACH FORAGE. TOSSED WITH ONIONS AND A TOUCH OF KISHK OR OTHER SEASONAL ACCENTS.

### ALMOND MOUSSE ARTICHOKE

GRILLED ARTICHOKE SERVED WITH ALMOND EMULSION AND SECRET DUST.  
A DISH OF TEXTURE AND TENDERNESS THAT ANCHORS THE SEASON.

### ENTRE TERRE ET MER

A MEETING OF SEA AND MOUNTAIN. MEDITERRANEAN CATCH PAIRED WITH SMOKED MUHAMMARA AND SEASONAL FIRE-COOKED VEGETABLES,  
A REMINDER THAT LEBANON'S COASTS AND PEAKS ARE CLOSER THAN WE THINK.

### THE MEAT

BEST CUTS OF LOCAL PORK, LAMB OR GOAT MEAT GRILLED OVER FIRE. SERVED WITH A SEASONAL PUREE AND FIG DUCK JAM, THE FIGS HARVESTED FROM OUR OWN VILLAGE TREES.

### HOUSE DESSERT

A SWEET ECHO OF SPRING – CREATED FROM WHAT'S RIPENING AND BLOOMING NOW.



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## SPRING PAIRING MENU

### *An Invitation to Trust*

*This menu is a journey — a surrender.*

*Allow the winemaker to guide you, into every dish, sip, scent and story.*

*A celebration of seasonality, memory, fire, and wildness.*

*A communion of land, sea, and people — shared through food, wine, and encounter*

### FROM PHOENICIA TO ANDALUSIA – OBEIDEH

AJO BLANCO - ALMOND-THICKENED WHITE GAZPACHO BRIGHTENED WITH OUR HOMEMADE FIG LEAF OIL, SERVED WITH RED FRUITS AND ROASTED ALMONDS. A TRIBUTE TO THE MEDITERRANEAN SPIRIT, FROM THE PHOENICIAN SHORES TO THE ANDALUSIAN LANDS.

### WILD FORAGED SALAD – VIOGNIER

ANCESTRAL WILD FORAGED GREENS FROM THE VINEYARD AND NEARBY HILLS – WILD CHICORY, DANDELION, PISANGLI, CORROSANI, AND OTHERS – CHANGING WITH EACH FORAGE. TOSSED WITH ONIONS AND A TOUCH OF KISHK OR OTHER SEASONAL ACCENTS.

### SIGNATURE GOAT TARTAR – MERWEH

RAW GOAT MEAT TARTAR, SEASONED AND HAND-PREPARED WITH REVERENCE.  
A NOBLE TRADITION FROM FROM OUR VILLAGE – WHERE GOAT IS NOT JUST MEAT, BTUT HERITAGE.

### ARTICHOKE & MATMOURA – SKIN CONTACT

ARTICHOKEs AND POTATOES FIRE-COOKED UNDER HOT COALS – ECHOING THE OLD WAYS OF MATMOURA. SERVED WARM WITH HOMEMADE GOAT ARISHE, TOASTED NUTS, AND WILD AROMATICS.

### ENTRE TERRE ET MER – CARIGNAN

A MEETING OF SEA AND MOUNTAIN. MEDITERRANEAN CATCH PAIRED WITH SMOKED MUHAMMARA AND SEASONAL FIRE-COOKED VEGETABLES,  
A REMINDER THAT LEBANON'S COASTS AND PEAKS ARE CLOSER THAN WE THINK.

### THE MEAT – CUVÉE DU SOLEIL

BEST CUTS OF LOCAL PORK, LAMB OR GOAT MEAT GRILLED OVER FIRE,  
SERVED WITH A SEASONAL PUREE AND FIG DUCK JAM, THE FIGS HARVESTED FROM OUR OWN VILLAGE TREES.

### HOUSE DESSERT – SWEET SYRAH

A SWEET ECHO OF SPRING – CREATED FROM WHAT'S RIPENING AND BLOOMING NOW.



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## KIDS MENU

TAOUK OR KAFTA SKEWERS & FRIES

WHITE OR RED PASTA

HOUSE DESSERT



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## The wines

Obeideh 2022

20\$

Viognier 2022

25\$

Merweh 2022

30\$

Skin Contact Obeideh 2022

30\$

Skin Contact Merweh 2022

35\$

Zitani 2022

40\$

Cuvée du Soleil 2021

20\$

Cabernet Franc 2022

25\$

Cabernet Sauvignon 2021

50\$

Syrah 2021

75\$