

# 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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## SUMMER MENU

*(set formula)*

### TOMATO BOMB

COLD TOMATO BROTH, HOMEMADE GOAT RICOTTA

### BUTTERMILK MATMOURA

POTATOES COOKED UNDER WOOD FIRE, PUREED WITH OLIVE OIL, TOPPED WITH SUJUK, GREEN BEANS IN TOUM, AND SERVED WITH GOAT BUTTERMILK.

### MELON GARDEN NEST

MELON LAYERS, SMOKED DUCK, GREENS

### ALMOND MOUSSE ARTICHOKE

GRILLED ARTICHOKE SERVED WITH ALMOND EMULSION AND SECRET DUST

### 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 FIG DUCK JAM.

### HOUSE DESSERT



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## PAIRING MENU

### AJO BLANCO – OBEIDEH 2022

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

### MELON GARDEN NEST – VIOGNIER 2022

MELON LAYERS, SMOKED DUCK, GREENS

### GOAT TARTAR – MERWEH 2022

OUR SIGNATURE GOAT MEAT TARTAR FROM THE VILLAGE.

### ALMOND MOUSSE ARTICHOKE – OBEIDEH MACERATION 2022

GRILLED ARTICHOKE SERVED WITH ALMOND EMULSION AND SECRET DUST

### ENTRE TERRE ET MER – MERWEH MACERATION 2022

MEDITERRANEAN CATCH SERVED WITH FREEKEH AND SMOKED DUCK, 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



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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\$