

Destination 5 - "LEBANON"

July 26th, 2017

DEPARTURE @ 7:00PM – GATE: VERITAS

Lebanese cuisine is packed with color and bold flavors, so the wine you choose to match simply musn't be a pushover.

The Bekaa Valley is home to the major wines of Lebanon. The famous Châteaux Musar, Ksara, Kefraya and Massaya all have their wineries here and the country's French influence can be seen in the grape varieties grown: Cabernet Sauvignon, Merlot, Mourvedre, Cinsault, Grenache, Syrah and Carignan. Having historically produced wine since 7,000 BC – it's surprising that Lebanese wines have remained somewhat hidden gems until recent years. Here we proudly introduce you to Lebanon's finest ... the Bekka Valley!

Hummus with Hushwee

Chickpeas, Tahini, Lemon,
EVOO, Ground Lamb, Pinenuts,
Sumac Oil

Wine Pairing:

**Chateau Musar Cuvee Jeune
Blanc, Bekaa Valley**

Armenian Style Grapeleaves

Ground Lamb, Ground Beef, Rice,
Tomato, Spices

Wine Pairing:

**Chateau Musca Cuvee Jeune
Rosso, Bekaa Valley**

Zatar Marinated Lamb Loin

Yogurt & Zatar Marinated Lamb
Loin, Moroccan Lamb Jus,
Eggplant, Freekeh

Wine Pairing:

**Massaya Terrasses de Baalbeck
Red, Bekaa Valley**

