



Dinner with Chateau Ksara

Sam's Supper Club – The Lebanese Banquet

Mezze Platter

A Selection of Chefs 'Picky Bits'
Blanc de L'Observatoire, Château Ksara

Turbot in a Za'tar Crumb

Sea Herbs, Sumac Beurre Blanc
Chardonnay Cuvée du Pape, Château Ksara

Cured Pollock

Labneh, Grapefruit, Cucumber, Sumac, Olive Oil
Sunset Rosé, Château Ksara

Harrisa Glazed Partridge

Sour Cherry, Pistachio Dukkah, Molasses, Rossa de Treviso
Réserve du Couvent Rouge, Château Ksara

Lebanese 7 spiced Venison Loin

Salt Baked Beetroot Tabouleh, Pomegranate, Tourné Emulsion
Château Ksara Rouge, Château Ksara

Rose Panna Cotta

Salted Peanut Baklava, Rose Honey
A Traditional Arak

Co-hosted by

**Lebanese wine author and journalist, Michel Karam, and
Gemma Withenshaw of Berkman Wine Cellars**