



Chateau Musar Dinner
Fine wines from Lebanon
An evening with Jane Sowter
Thursday 23rd September 2010

Lebanon is a land of contrast, from the deep Mediterranean to a verdant countryside in the Bekaa Valley, it is smaller than the size of Wales. Chateau Musar was established in Ghazir by Gaston Hochar in 1930. It is run as a small family business today and celebrated its 75th anniversary in 2005. The wine maker Serge Hochar wants his wines to speak to him. "If it doesn't talk to me, I stop drinking. I'm not interested in a wine that's been killed by technology". Jane joined Chateau Musar in November 1988 – a difficult period in Lebanon due to the civil war but also an exciting time as Musar wines were beginning to receive international acclaim. She is now the Sales & Marketing Director of Chateau Musar in Europe.

Menu
£75.00

Fatayer – feta & spinach in filo
mint yogurt dip

Musar Jeune White 2009, Musar Jeune Rosé 2008, Musar Jeune Red 2008

Fillet of red mullet with olives
chickpea and radish salad, yellow tomato and mango
Chateau Musar, 2004

Shoulder of lamb
Smoked aubergine with tahini, almond and citrus cous cous, date sauce
Hochar Pere et Fils, 2003
Chateau Musar, 2003

Exmoor Blue
quince jelly
Chateau Musar, 1999

Rum ba – ba
citrus sauce
L'Arack de Musar NV

For reservations please contact Laura Leonard on 020 8939 1090
or email l.leonard@petershamhotel.co.uk

Menus, wines and vintages may change without notice.
Special dietary requirements can be catered for with prior notice.