





## Chateau Musar's Marc Hochar

Chateau Musar was founded in 1930 in the Bekaa Valley of Lebanon, by Gaston Hochar. His eldest son, Serge became winemaker in 1959 where he developed an international following for innovation for which he was honored by the iconic British wine publication, *Decanter*, in 1984 as their first '<u>Man of the Year</u>' for his dedication to making superb wines during Lebanon's Civil War (1975-1990). Annie Gunn's is extremely honored to welcome Serge's son, Marc Hochar back to our Fáilte Room for the first time since 2018.

Thursday, 20 March 2025 at 6:30 in our Fáilte Room

<u>Amuse Bouche</u> Smoked Shrimp on Fried Green Tomato with BBQ Aioli *Musar Jeune Blanc 2022 Chardonnay, Viognier, Vermentino* 

1st Course

Poached Dover Sole with Sauce Américaine and Passmore Ranch Reserve Caviar *Chateau Musar White 2016 Obaideh, Merwah* 

2<sup>nd</sup> Course

Smoked and Carved Pekin Duck Breast on Wild Rice Cake with Organic Raisin Foie Gras Pan Sauce *Hochar Père et Fils Red 2020* (shorter glass) *Cabernet Sauvignon, Grenache, Cinsault Levantine de Musar 2021* (taller glass) *Cabernet Sauvignon, Tempranillo, Cinsault* 

3rd Course

Braised Local Beef Cheek on Creamy Corn Polenta with Sauce "Chasseur" and Charred Romanesco Chateau Musar Red 1998 Cabernet Sauvignon, Cinsault, Carignan

4th Course

Grilled Herb Marinated Willow Bend Lamb Rib Chop with Nebbiolo Fresh Black Truffle Pan Sauce and Roasted Sweet Peppers *Chateau Musar Red 2018* 

Cabernet Sauvignon, Cinsault, Carignan

**Dessert Course** 

Tiramisu with Espresso Caramel L'Arack de Musar (53%, 106 proof)

Lou Rook III, Executive Chef Glenn Bardgett, Wine Director, CS, CSW

The cost for this memorable night will be \$250 per personNot including tax or gratuityPlease call 636-532-7684 for reservations16806 Chesterfield Airport Road