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# Living the Lebanese Dream: Visiting Beirut

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I probably don't have to tell you that visiting Beirut was an absolute experience of a lifetime. From the stunning views of the Mediterranean to the awe-inspiring historical sights to the vineyards in the mountains to the mind-blowing cuisine, it was a trip that I will never forget. While I don't have any recommendations on hotels, as I was staying with a friend, I do have insight into sights to see and restaurants to visit—places you will never forget and food that will change your life.

## Where to Visit



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Visiting Beirut Massaya Winery

## Lebanese Wines

**Massaya Winery:** Make sure to add in a visit to a winery while visiting Beirut. I may be biased, but Massaya is not only the best winery in Beirut, but also one of my favorite wineries in the world. Nestled in the Mount Lebanon mountain range in Faqra, the winery showcases the best of Lebanese food and wine. Owned by brothers Sami and Ramzi Goshen, who reclaimed the property they had to abandon when they fled from Lebanon due to the civil war, the vineyard is a sprawling masterpiece, complete with a tasting room, a restaurant, and terrace. Many years ago I had the opportunity to sample Massaya's wines at a wine tasting dinner at Zaytinya in Washington, D.C. My obsession with the wine from that dinner made the visit to Massaya all the more poignant.



The view from Massaya

To visit the place that produces one of my favorite wines, to immerse myself in the wine tasting culture of Lebanon, which really has not been fully realized by the world, was overwhelming—in the best way. Visiting Massaya is more than just sampling wine and absorbing the views. If you decide to go for lunch, you can enjoy a three-course meal with as much Massaya wine as you want, white, rose, and red. It's a deal so good I still can't wrap my head around it. The food includes warm, housemade soup; frikeh and grilled vegetables served in jars; fresh pasta swirled in a fragrant pesto sauce. Desserts are equally as delicious, lemon meringue tarts that are so bright and sweet and tart, chocolate pie that is sinfully decadent, and little baked custard cups that are so damn good you won't ever want to leave.




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Baked Custard Cups at Massaya Winery

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