



# OTTER CREEK

*Farmstead & Distillery*

SUMMER DINNER SERIES: SATURDAY, JUNE 10, 2023

FORMAL 5-COURSE TASTING MENU FEATURING ACCENDO WINES & LIVE MUSIC BY KENNY ON THE KEYS

6:00pm – 10:30pm

\$700 per couple + tax + gratuity for dinner and live music \*OR\*

\$950 per couple for dinner, live music, overnight, & brunch

Reservations Required: call (256) 892-2177 or email [reservations@ottercreekfarmstead.com](mailto:reservations@ottercreekfarmstead.com)

## RECEPTION/AMUSE

*paired with Dellaporte Champagne*

DOMESTIC CAVIAR ON SHRIMP TOAST WITH SESAME SEEDS & CRÈME FRAICHE

## FIRST COURSE

*paired with Accendo Sauvignon Blanc*

RICOTTA GNUDI, CRAB, LEMON-TARRAGON BUTTER, SORREL SALAD

## SECOND COURSE

*paired with Accendo Cabernet Sauvignon*

BINCHOTAN GRILLED QUAIL, COCOA-BASTED WITH SCALLION & PINE NUT CONGEE

## \*INTERMISSO\*

## THIRD COURSE

*paired with Accendo Premier Napa Valley Lot Wine*

HAWTHORN BERRY SMOKED DUCK WITH WHIPPED PARSNIP, FIG DEMI-GLACE, & PEA SPROUT SALAD

## FOURTH COURSE

*paired with Accendo Laurea Red Wine*

CRUSTED SNAKE RIVER FARMS CULOTTE, TURNED SPRING VEGETABLE, CHARRED SWEET ONION  
GASTRIQUE, BLUE CHEESE ESPUMA, & PAVE OF SWEET POTATO

## DESSERT

*paired with Brachetto di Acqui*

EARL GREY CHOCOLATE BOMB, WHIPPED CRÈME FRAICHE, DRIED STRAWBERRY POWDER, CANDIED  
STONE FRUITS

Otter Creek Farmstead & Distillery, 3165 Six Foot Road, Ohatchee, AL 36271  
[www.ottercreekfarmstead.com](http://www.ottercreekfarmstead.com) • (256) 892-2177