



# OTTER CREEK

*Farmstead & Distillery*

WINE DINNER SERIES: THURSDAY, APRIL 25, 2024

DARIOUSH WINERY TASTING MENU

6:00pm – 8:30pm

\$250 per person + tax + gratuity

Bed-and-Breakfast rooms \*may\* be available for \$325 per couple (+ tax + gratuity)

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

## RECEPTION/AMUSE

*paired with Darioush Sauvignon Blanc*

COHO SALMON RANGOON WITH FRESH COWS CHEESE & CAVIAR

## FIRST COURSE

*paired with Darioush Viognier*

STONE CRAB WITH CHILLED HEIRLOOM TOMATO SOUP, SALSA VERDE & SPRING ASPARAGUS

## SECOND COURSE

*paired with Darioush Merlot*

DRY-AGED WAGYU TARTAR, FALAFEL ROUNDS, HERB-INFUSED WALNUT OIL, CHILI/BLACK GARLIC CRUNCH, & SPICED LABNEH

## \*INTERMISSO\*

## THIRD COURSE

*paired with Darioush Shiraz*

BLACK TEA SMOKED VENISON LOIN EN CROUTE CRUSTED IN A PISTACHIO & DATE FARCE, DARK BERRY BUERRE ROUGE, ROASTED CIPOLLINI ONIONS, & CYPRESS SALT

## FOURTH COURSE

*paired with Darioush Cabernet*

CENTER-CUT RIBEYE, DRIED CHERRY & BACON PAIN PERDU, COCOA NIB JUS, HORSERADISH MOUSSE, MICRO SLAW, & QUAIL DEVEILED EGG

## DESSERT

*paired with Shahpar*

OTTER CREEK AMBROSIA