



# OTTER CREEK

*Farmstead & Distillery*

WINE DINNER SERIES: THURSDAY, APRIL 18, 2024

VENGE VINEYARDS 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 Venge Sauvignon Blanc, 2023*

*NOLA-STYLE PICKLED SHRIMP; IBERICO HAM-WRAPPED DATES STUFFED WITH BASIL LEAF & FRESH MILK CHEESE*

## FIRST COURSE

*paired with Venge Brown Ranch Chardonnay, 2022*

*FIRE-ROASTED POMPARO, BOILED PEANUT HUMMUS, FRESH HERBS & GRILLED CITRUS BUTTER; CUCUMBER SOFRITO WITH SWEET ONION, RED & YELLOW PEPPERS, ROASTED GARLIC, JALAPENO & KOREAN CHILI THREADS*

## SECOND COURSE

*paired with Venge Scouts Honor Red Blend, 2022*

*DRY-AGED DUCK BREAST WITH COFFEE JELLY, VIDALIA ONION PAIN PERDU BATON; ROASTED CAULIFLOWER WITH PEACH PUREE & NUT VINAIGRETTE*

## THIRD COURSE

*paired with Venge Silencieux Cabernet Sauvignon, 2021*

*BACON & PECAN CRUSTED VENISON TENDERLOIN, MUSHROOM BOURGUIGNON, BRUNOISE OF ROOT VEGETABLES*

## FOURTH COURSE

*paired with Saunders Block Cabernet Sauvignon, 2021*

*9 LINE WAGYU SPINALIS, SAUCE BORDELAISE, POTATO PAVE WITH BUTTERMILK BLUE CHEESE*

## DESSERT

*paired with Venge Signal Fire Zinfandel, 2021*

*BUTTERMILK & COCOA POUND CAKE, RED WINE GELATO & CHOCOLATE CRACKLING; WALNUT GREMOLATA*