



# OTTER CREEK

*Farmstead & Distillery*

WINE DINNER SERIES: FRIDAY, DECEMBER 1, 2023

MARSEILLE TASTING MENU

6:00pm – 8:30pm

\$200 per person + tax + gratuity

Bed-and-Breakfast rooms 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 Aix Rose, Coteaux D'aix en Provence*

WHIPPED FOIE GRAS ON CRANBERRY-PECAN CHEESE WAFERS & PORT WINE GELEE

## FIRST COURSE

*paired with Clos Cibonne, Cotes de Provence, Rose*

SWORDFISH MILANESE WITH GRILLED LETTUCE HEARTS & SAGE BUERRE NOISETTE

## SECOND COURSE

*paired with Laurent Perrachon, Morgon 'Corcelette,' Magnum*

LACQUERED PORK BELLY, CRISPY SKIN, GARLIC SCAPE PASTA & GREEN PEA PESTO

## \*INTERMISSO\*

## THIRD COURSE

*paired with Pigeoulet en Provence, Rouge*

DRY-AGED DUCK CROWNS WITH CHILI MARMALADE, SPICED BULGUR RISOTTO, & PICKLED BLUEBERRIES

## FOURTH COURSE

*paired with JJ Chave Crozes Hermitage Silene*

POT DE FEU, DUCK FAT FRIED JERUSALEM ARTICHOKES, AROMATIC VEGETABLES, SPICY MICRO-HERBS

## DESSERT

*paired with Jacque Pelvas Blanc de Blanc, NV-Kir Royal-Trennel Cassis de Bourgogne  
MEYER LEMON TART, TOASTED MERINGUE, LYCHEE & RASPBERRY COULIS*