



# OTTER CREEK

*Farmstead & Distillery*

WINE DINNER SERIES: FRIDAY, FEBRUARY 9, 2024

DUCKHORN WINES TASTING MENU

6:00pm – 8:30pm

\$200 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 Goldeneye Brut Rose*

DOMESTIC CAVIAR ON SHRIMP TOAST WITH SESAME SEEDS & CRÈME FRAICHE

## FIRST COURSE

*paired with Calera Mt. Harlan Chardonnay*

LOBSTER RAVIOLO, LEMON-TARRAGON BUTTER, SORREL SALAD

## SECOND COURSE

*paired with Goldeneye 10 Degrees Pinot Noir*

BINCHOTAN GRILLED QUAIL, MISO GLAZE & SCALLION CONGEE

## \*INTERMISSO\*

## THIRD COURSE

*paired with Duckhorn 3 Palms Merlot*

HAWTHORN BERRY SMOKED OSTRICH, BUTTERNUT ESPUMA, FIG DEMI-GLACE, FRIED LEEKS & HERB SALAD

## FOURTH COURSE

*paired with Canvasback Cabernet*

NINE LINE GRASS-FED WAGYU BEEF, FERMENTED MUSHROOM CRUST, CHARRED SWEET ONION GASTRIQUE, BLUE CHEESE MOUSSE & VEGETABLE MOUSSAKA

## DESSERT

*paired with Calera Ryan Pinot Noir*

COFFEE-DUSTED FUDGE, CAROLINA GOLD RICE PUDDING, DRIED FRUITS & TOASTED HAZELNUT POWDER