



OTTER CREEK

Farmstead & Distillery

WINE DINNER SERIES: FRIDAY, JANUARY 19, 2024

ORIN SWIFT 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

RECEPTION/AMUSE

paired with Orin Swift Blank Stare Sauvignon Blanc

BUTTERMILK & CORN POSSET WITH SMOKED TROUT CAVIAR

FIRST COURSE

paired with Orin Swift Mannequin Chardonnay

FROGMORE STEW: GRILLED CORN NIGIRI, CRAB & TOMATO BROTH, GULF SHRIMP, HOUSE-MADE SMOKED SAUSAGE, LOBSTER MEDALLIONS & CLAMS

SECOND COURSE

paired with Orin Swift 8 Years in the Desert California Red

COCOA-GLAZED QUAIL, BUCKWHEAT PANCAKES & ROASTED SEASONAL FRUIT

INTERMISSO

THIRD COURSE

paired with Orin Swift Palermo Cabernet Sauvignon

KUROBOTA WELLINGTON: RUSTIC PUFF PASTRY, WILD MUSHROOM DUXELLES, TORCHON OF FOIE GRAS & MADEIRA DEMIGLACE; BUTTERNUT & PECAN SOUFFLE

FOURTH COURSE

paired with Orin Swift Papillon Bordeaux

STEAK & KIDNEY PIE WITH WAGYU TALLOW CRUST

DESSERT

paired with Orin Swift Mute Dessert Wine

PETIT FOURS PLATE: CHOCOLATE-TOFFEE, TRUFFLE, & L'OPERA