



OTTER CREEK

Farmstead & Distillery

SUMMER DINNER SERIES: THURSDAY, JULY 13, 2023 OREGON WINE DINNER

6:00pm – 8:00pm

\$125 per guest + tax + gratuity

Bed-and-Breakfast rooms available for \$300 single- or \$325 double-occupancy (+ tax + gratuity)

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

RECEPTION/AMUSE

paired with Illahe Capital Fizz

FOIE GRAS PROFITEROL

APPETIZERS

*paired with Love & Squalor Sunnyside Vineyard Dry Riesling
& Martin Woods Gamay Noir*

POK POK WINGS WITH A KIMCHI SLAW

SMOKED BEETS ON A SHAVED FENNEL & ARUGULA SLAW WITH HAZELNUT GREMOLATA

BBQ'S OREGON OYSTERS WITH YUZU MIGNONETTE

CHILI LIME DUNGENESS CRAB CAKES WITH SWEET THAI CHILI SAUCE & NAPA SLAW

ENTRÉE

paired with Antiquum Farm Passiflora Pinot Noir

ROASTED SIDE OF COHO SALMON WITH WHOLE GRAIN CHILI BUTTER

SMOKED MARROW WITH SEA SALT & MADEIRA ROASTED MUSHROOMS

MASHED PEAS

ROASTED TURNED CELERY ROOT

DESSERT

paired with Foris Moscato

CHAI TEA CHEESECAKE, CANDIED HAZELNUT, CANDIED CITRUS, MICRO MINT