



OTTER CREEK

Farmstead & Distillery

SUMMER DINNER SERIES: FRIDAY, JULY 14, 2023

OREGON WINE DINNER WITH LIVE MUSIC

6:00pm – 10:30pm

\$425 per couple + tax + gratuity for dinner and live music

Bed-and-Breakfast rooms available for \$325 (+ 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

Otter Creek Farmstead & Distillery, 3165 Six Foot Road, Ohatchee, AL 36271
www.ottercreekfarmstead.com • (256) 892-2177