



OTTER CREEK

Farmstead & Distillery

SUMMER DINNER SERIES: SATURDAY, JULY 15, 2023

WASHINGTON TASTING MENU WITH LIVE MUSIC

6:00pm – 10:30pm

\$525 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 L'Ecole Chenin Blanc

WALLA WALLA ONION FALAFEL BITES WITH TAHINI VINAIGRETTE EMULSION

FIRST COURSE

paired with L'Ecole Riesling

SALMON RILLETTES WITH WASABI-DILL ESPUMA, HOUSE PICKLES, GRILLED TOAST, AGED CHEDDAR AND WONTON CRACKLINS

SECOND COURSE

paired with L'Ecole Chardonnay

KING CRAB BEECHER'S MAC-N-CHEESE

INTERMISSO

THIRD COURSE

paired with Long Shadows "Sequel" Syrah

MISO-RUBBED BLACK COD WITH BLACK GARLIC PUREE, PARSNIP & CELERIAC PUREE, ASPARAGUS TIPS, & SWEET CHILI BUTTER

FOURTH COURSE

paired with Long Shadows "Saggi" Sangiovese Cabernet

WOOD-FIRED HERB PORCHETTA WITH ROASTED POTATOES AND GREEN ONIONS, BURNT FETA, GREEK YOGURT, & HARICOT VERTS

DESSERT

paired with L'Ecole Columbia Merlot

MEXICAN CHOCOLATE CHERRY MOUSSE, MATCHA SHORTBREAD, TOASTED MERINGUE, ALMOND ROCA CRUMBLE, AND GREY SALTED CHOCOLATE ANGLAISE