



# OTTER CREEK

*Farmstead & Distillery*

SUMMER DINNER SERIES: SATURDAY, JULY 29, 2023

BRASSERIE 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](mailto:reservations@ottercreekfarmstead.com)

## RECEPTION/AMUSE

*paired with Montmartre Cremant Rose*

DUCK PATE WITH LILLET GELEE

## FIRST COURSE

*paired with Domaine Ernest Burn Pinot Blanc*

SMOKED BEETROOT TARTAR WITH WHIPPED BURRATA, RED VOLCANIC SALT,  
ARUGULA COULIS, & PEPPER CRISP

## SECOND COURSE

*paired with William Fevre Chablis Royaux*

LOBSTER RAVIOLI WITH SAFFRON BROTH, MICRO HERBS, & ROUILLY EMULSION

## \*INTERMISSO\*

## THIRD COURSE

*paired with Bouchard Pere & Fils Meursault Les Clos*

VEAL SCALOPINI, GRATIN DAUPHINOISE, WOOD-FIRED CARROTS & PARSNIPS,  
VERMOUTH COMPOUND BUTTER

## FOURTH COURSE

*paired with Les Tourelles de la Cre Cote de Beaune Burgundy Rouge*

CRISPY DUCK CONFIT WITH SALAD OF HEIRLOOM LENTILS & LARDONS WITH NIGHTSHADE PESTO

## DESSERT

*paired with Henriot Souverain Brut Champagne NV*

FLOATING ISLANDS, CRÈME ANGLAISE, FIG-SPICE SAUCE, & SALTED BRITTLE