



OTTER CREEK

Farmstead & Distillery

WINE DINNER SERIES: THURSDAY, JUNE 13, 2024

ILLAHE VINEYARDS 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 Illahe Pinot Gris

ROASTED FENNEL & OYSTER FLATBREADS

FIRST COURSE

paired with Illahe Gruner Veltliner

LOBSTER & HOUSE-MADE SPAGHETTI, CRAWFISH BISQUE SAUCE, BLISTERED TOMATOES & OSETRA CAVIAR

SECOND COURSE

paired with Illahe Tempranillo Rose

ROASTED GUINEA FOWL CROWN WITH CURED OLIVES, 40 GARLIC & SAFFRON RICE, DANDELION SALAD WITH POMEGRANATE

THIRD COURSE

paired with Illahe Bon Sauvage Pinot Noir

HERBED KOFTA, GRILLED CUBANELLES, CHARRED HEIRLOOM ONIONS, BLACK EYED PEA PUREE, & SALSA VERDE

FOURTH COURSE

paired with Illahe Percheron Pinot Noir

9 LINE TRI-TIP A LA FIORENTINA, GIANT LIMAS WITH PANCETTA, POLENTA, LEMON EVOO & CALABRIAN CHILI EMULSION

DESSERT

paired with Illahe Cap Fizz

CROSTATA DI FRUTTA