



OTTER CREEK

Farmstead & Distillery

SUMMER DINNER SERIES: SATURDAY, JUNE 24, 2023

KEENAN WINES TASTING MENU WITH LIVE MUSIC BY JASON JONES

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 Montmartre Rose Cremant Sparkling

CRAWFISH & CONECUH SAUSAGE STUFFED MUSHROOM CAP

FIRST COURSE

paired with Keenan Chardonnay

CATFISH ROULADE WITH SHRIMP & SCALLOP STUFFING & CITRUS GREMOLATA

SECOND COURSE

paired with Keenan Cabernet Franc

BIG OAK RANCH CARPACCIO OVER POTATO SALAD, MIXED GREEN HERB SALAD & HOUSE
WORCESTERSHIRE SAUCE

INTERMISSO

THIRD COURSE

paired with Keenan Merlot Red

KUROBUTA PORK TENDERLOIN STUFFED WITH SUNDRIED TOMATO, CONECUH SAUSAGE & AROMATICS
OVER SPICED BOILED PEANUT HUMMUS WITH HEIRLOOM BRASSICAS

FOURTH COURSE

paired with Keenan Cabernet Sauvignon Reserve

SOUS VIDE OF VENISON TENDERLOIN, HORSERADISH-BLUEBERRY DEMIGLACE, SWEET POTATO PAVE
AND PECAN CRUMBLE STUFFING WITH BABY BOK CHOY

DESSERT

paired with Alice "Tajad" Frizzante

EARL CREPE SUZETTE ET PECHE SERVED FLAMBE WITH PEACH BRANDY

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