



OTTER CREEK

Farmstead & Distillery

WINE DINNER SERIES: THURSDAY, JUNE 27, 2024

KYSELA WINES 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 Mon Mousse Sparkling

CHAR SIU PHEASANT BAO BUNS

FIRST COURSE

paired with Alain Jaume Viognier, CDR

BUTTER-POACHED BLUE CRAB, ROASTED GRAPE & FENNEL SALAD, SABAYON SAUCE

SECOND COURSE

paired with Alain Jaume Vacaqueras

AGED WAGYU TARTARE, RYE CRISP, EGG YOLK FUDGE, SMOKED CRÈME FRAICHE, INFUSED SPANISH OLIVE OIL

THIRD COURSE

paired with Alain Jaume Domaine Grand Veneur "Les Champavins," CDR

ROASTED AMERICAN-BRESSE CHICKEN, PAN JUS, COLLARDS & KALE CANNELLONI, ROASTED TURNED VEGETABLES

FOURTH COURSE

paired with Mordoree Lirac Rouge Dame Rouse

DINOSAUR SHORT RIB, RED BEANS & RICE

DESSERT

paired with Core Carod Clairette De Die

CAST IRON CHERRY CLAFOUTIS, LEMON CURD & MINT FOAM