



# OTTER CREEK

*Farmstead & Distillery*

WINE DINNER SERIES: FRIDAY, MARCH 15, 2024

JACKSON FAMILY & HARTFORD COURT 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](mailto:reservations@ottercreekfarmstead.com)

## RECEPTION/AMUSE

*paired with Benevolio Prosecco*

SMOKED TROUT RANGOON WITH CHIVE RIBBON

## FIRST COURSE

*paired with Freemark Abbey Sauvignon Blanc*

COMPRESSED "ROAST" OF WATERMELON CARPACCIO, DRESSED ARUGULA, SHAVED PARMESAN, CAPERS  
& ORANGE ZEST GREMOLATA

## SECOND COURSE

*paired with Hartford Court 4 Hearts Chardonnay*

JOSH FISH: PAN-SEARED HOGFISH, FERMENTED SHIITAKE, DASHI BROTH, BABY KALE & SMOKED  
BUTTER

## \*INTERMISSO\*

## THIRD COURSE

*paired with Hartford Court Lands Edge Pinot Noir*

NOLA RABBIT LEG EN PAUPIETTE, CHERRY & BEET SALAD (II MADISON), ROASTED CONFIT OF BABY  
POTATOES WITH HERBS

## FOURTH COURSE

*paired with Hartford Court Old Vine Zinfandel*

HONEY-GLAZED DUCK WITH STUFFED APPLE, ROASTED BRUSSEL LEAVES, & CHARLESTON RICE GRITS  
SOUFFLE

## DESSERT

*paired with Hartford Zinfandel Port*

CHOCOLATE MAGNUM: ESPRESSO-SOAKED SPONGE DIPPED IN CHOCOLATE & CRUSHED PECAN,  
CHOCOLATE CREMEUX, DRUNKEN CHERRY & BLUEBERRY CRUNCH