



# OTTER CREEK

*Farmstead & Distillery*

WINE DINNER SERIES: FRIDAY, MAY 10, 2024

ACCENDO CELLARS TASTING MENU

6:00pm – 8:30pm

\$250 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 Goldeneye Brut Rose*

CONFIT JERKED QUAIL ON TOSTONES WITH PEPPADEW & PAPAYA SALSA

## FIRST COURSE

*paired with Accendo Sauvignon Blanc, 2022*

OYSTER TRE FUNGHI ON RISOTTO WITH SPRING HERB BEURRE MONTE

## SECOND COURSE

*paired with Laurea Red Wine 2018/2019*

LAMB LOIN CHOP WITH TRUFFLE HONEY, SEA ISLAND RED PEAS, DILL GNOCCHI A LA PARISIENNE, & BLACK PEPPER DRESSING

*\*INTERMISSO: MANDARIN SORBET\**

## THIRD COURSE

*paired with Laurea Red Wine, 2021*

CANARD DE PORCHETTA, FRIED POLENTA CAKE, MAQUE CHOUX & PICKLED FENNEL

## FOURTH COURSE

*paired with Accendo Cabernet Sauvignon*

CHARRED TRI-TIP, YUKON GALETTE, ROASTED CHILE BABA GHANOUSH & HEIRLOOM CARROT

## DESSERT

*paired with Accendo Brandy*

SALTED CHOCOLATE DELICE WITH COFFEE MOUSSE & SPICED RUM CRÈME FRAICHE