



# OTTER CREEK

*Farmstead & Distillery*

WINE DINNER SERIES: THURSDAY, MAY 30, 2024

HARVEY & HARRIET, MY FAVORITE NEIGHBOR, & BOOKER 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 Harvey & Harriet White Blend*

SEARED SCALLOPS, SOY-CURED EGG YOLK, FLEUR DE MAVIAR, BUTTER-ROASTED TOMATO PUREE

## FIRST COURSE

*paired with My Favorite Neighbor Chardonnay*

TUNA TARTAR STACK WITH FRIED PLANTAINS & AVOCADO DRESSING

## SECOND COURSE

*paired with Booker Wines Oublie GSM*

DRY-AGED CROWN OF DUCK, SHIITAKE BUTTER, ROASTED KABOCHA & MUSHROOM CREPES

## THIRD COURSE

*paired with Booker Wines Perl Syrah/Grenache*

PORK RIB CONFIT, SAUTEED SHIMENJI MUSHROOM SALAD WITH LEEKS, WILTED SPINACH & BLACK VINEGAR DRESSING

## \*INTERMISSO\*

## FOURTH COURSE

*paired with Booker Wines Fracture Syrah*

KATSU VEAL WITH SHAVED CABBAGE, SMOKED OKONOMI SAUCE, SWEET POTATOES, & JAPANESE EGGPLANT

## DESSERT

*paired with My Favorite Neighbor Cabernet*

CHOCOLATE BAKED ROLL FILLED WITH COCOA SUGAR, DARK CHOCOLATE GANACHE, CHERRY & BLUEBERRY LEATHERS