



OTTER CREEK

Farmstead & Distillery

WINE DINNER SERIES: THURSDAY, MAY 9, 2024

CHILEAN & ARGENTINIAN TASTING MENU WITH WINE AMBASSADOR, ITALO JOFRE

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 Terrunyo Sauvignon Blanc

MACHAS AL LA PARMESANA: GRILLED RAZOR CLAMS WITH BECHAMEL AND PARMESAN CHEESE
SOPAPILLAS

FIRST COURSE

paired with Amelia Chardonnay

CHUPE DE MARISCOS: BAKED SEAFOOD CASSEROLE WITH CALAMARI, SHRIMP, SCALLOPS, CHEESE, &
BREAD CRUMBS

SECOND COURSE

paired with Terrunyo Carmenere

ROASTED PHEASANT, DRIED PORCINI QUINOA, STUFFED EGGPLANT WITH CURRANTS, BROWN SUGAR,
& SWEET POTATO BUTTER

THIRD COURSE

paired with Marques de Casa Concha Heritage Red Blend

PERNIL: SLOW-ROASTED PORK WITH CHILEAN SOFRITO, ARROZ CON GANDULE, & GRILLED
VEGETABLES

INTERMISSO: FROZEN PISCO SOUR

FOURTH COURSE

paired with Don Melchor Cabernet Blend

CODERO A PALO: LAMB ON A SPIT WITH SPINACH PIE

DESSERT

paired with Casillero de Diablo Sparkling

RED WINE POACHED PEARS, FRIED CHOUX PASTRY, WHIPPED MASCARPONE

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