



OTTER CREEK

Farmstead & Distillery

WINE DINNER SERIES: THURSDAY, OCTOBER 19, 2023

DUCKHORN TASTING MENU

6:00pm – 8:30pm

\$200 per person + tax + gratuity

Bed-and-Breakfast rooms available for \$325 (+ tax + gratuity)

Reservations Required: call (256) 892-2177 or email reservations@ottercreekfarmstead.com

RECEPTION/AMUSE

paired with Decoy Blanc de Blanc

SWEET CORN SHOOTERS WITH A CANDIED BOURBON-BACON BATON

FIRST COURSE

paired with Duckhorn Chardonnay

SPICED SCALLOP, SWEET POTATO HUMMUS, SOUTHERN “CHILI-CRUNCH,” & COJITA CHEESE

SECOND COURSE

paired with Decoy Red Blend

SWEET GRASS CAMEMBERT EN CROUTE WITH BLACK TRUFFLE HONEY, DRIED FRUIT LEATHERS, & JALAPENO-CHEDDAR TOAST

INTERMISSO

THIRD COURSE

paired with Decoy Zinfandel

FORK & KNIFE PATTY MELT: PHEASANT & DUCK CONFIT TARTINE, SWEET POTATO GAURFRETTE, & BLUEBERRY KETCHUP

FOURTH COURSE

paired with Decoy Cabernet 3-Liter

30-DAY DRY-AGED FILET MIGNON, HERB & WAGYU MARROW BUTTER, GNOCCHI A LA PARISIENNE, WOOD-ROASTED WATERMELON & BERRIES, GAME DEMI-GLACE, & SPICY GREENS

DESSERT

paired with Decoy Brut Rose

FROZEN CHOCOLATE SOUFFLE