



# OTTER CREEK

*Farmstead & Distillery*

WINE DINNER SERIES: THURSDAY, SEPTEMBER 14, 2023

TOUR OF SPAIN 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](mailto:reservations@ottercreekfarmstead.com)

## RECEPTION/AMUSE

*paired with Raventos 1 Blanc, “Blanc de Blanc”*

GAZPACHO CLARO: PISTO ANCHOR & NIGELLA SEED RIM

## FIRST COURSE

*paired with Can Sumoi Xarel-lo*

PINCHOS BOARD: CHORIZO, CHEESE, FRESH BAKED BREAD, FRIED ALMONDS, TRUFFLE HONEY, & ROASTED GARLIC

## SECOND COURSE

*paired with Avancia Godello*

ARROZ CON BOGAVANTE: RICE WITH LOBSTER

## \*INTERMISSO\*

## THIRD COURSE

*paired with Can Sumoi Sumoll Garnatxa*

CAPON A LA PARRIALLA: GRILLED SMALL CHICKENS OVER FRIED DANDELIONS

## FOURTH COURSE

*paired with Lopez Heredia Reserva Tondonia, Rioja 2011*

SPANISH LAMB SHANK, WHITE BEANS WITH MUSHROOMS, HERB COULIS, & GARLIC ROOT VEGETABLE “PASTA”

## DESSERT

*paired with Valdespino Moscatel Prmesa, Jerez, Sherry NV*

TECULA MECULA DESSERT, CITRUS FLOSS, JIJNONA TURRON CANDY PASTE, CANDIED PINONES, & WHITE CHOCOLATE SNOW