

## Flagstaff House Dining Through the Decades Tasting Menu – 1970's

Benefitting the Rocky Mountain Chapter of the Cystic Fibrosis Foundation. Wine partnership with Maisons Marques & Domaines. Featuring wines from Louis Roederer, Ladoucette, Domaines Schlumberger, Domaines Ott, Chateau de Pes, Dominus Estate and Ramos Pinto.

### *First Course*

Hors d'Oeuvres: Flagstaff House Relish Tray with "Cheese Toast"  
Wine pairing: Roederer Brut Premier

### *Second Course*

**Point St. Judith Calamari Salad** *Celery, lemon, parsley, crisp potato*  
Wine pairing: Ladoucette, Pouilly-Fume '18

### *Third Course*

**Campfire Style Rainbow Trout** *Almond, thyme, onion confit, aioli*  
Wine pairing: Domaines Schlumberger, Reisling Grand Cru, Saering '17

### *Fourth Course*

**Broiled Lobster Tail** *White wine glaze, crisp artichokes, butter*  
Wine pairing: Chateau de Selle Cru Classe '19

### *Fifth Course*

**Flagstaff Cut Prime Rib** *Pommes dauphine, spinach, baby carrots, rosemary, black pepper crust, natural jus*  
Wine pairing (s): Chateau de Pez '15 & Dominus Estate '06

### *Sixth Course*

**Fudge Mountain High** *almond brownie, peppermint ice cream, bittersweet chocolate fudge, vanilla meringue*  
Wine pairing: Ramos Pinto, LBV Porto '14