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