

Flagstaff House Dining Through the Decades Tasting Menu – 1980's

Benefitting the Davis Phinney Foundation for Parkinson's. Wine partnership with Fontanafredda, exclusively featuring wines from the Fontanafredda.

First Course

Hors d'Oeuvres: Carpaccio on Cheese Twist and "Rockefeller"
Wine pairing: Fontanafredda, Contessa Rose '14

Second Course

Escargot Bourignon "Chefs Version" Parsley, leeks, puff pastry, escargot caviar
Wine pairing: Fontanafredda, Gavi di Gavi '18

Third Course

French Onion Soup Baguette crusted onion broth, sherry onion jam, gruyere, thyme gremolata
Wine pairing: Fontanafredda, Barbaresco '15

Fourth Course

Fresh Garlic Fettuccini Colorado porcini mushrooms, spicy olive oil
Wine pairing: Fontanafredda, Barolo Serralunga '15

Fifth Course

Veal Chateau Briand Wild mushrooms, pearl onions, haricot vert, potato gougere, perigordine, bearnaise
Wine pairing (s): Fontanafredda, Barolo '82 & La Rosa Barolo '08

Sixth Course

Bananas Foster banana crisp, dark rum, vanilla spices, vanilla ice cream, table side flambe
Wine pairing: Fontanafredda, Barolo Chinato