

Flagstaff House Dining Through the Decades Tasting Menu – 1990's

Benefitting There with Care, for Families and Children Facing Critical Illness. Wine partnership with Maison Louis Jadot, exclusively featuring wines from Maison Louis Jadot.

First Course

Hors d'Oeuvres: Buffalo Dumplings and Mushroom Cappuccino

Wine pairing: Taittinger Brut – Taittinger

Second Course

Smoked Salmon Cigar *applewood smoked salmon, Hamachi tartare, crème fraiche, aquavit pearls*

Wine pairing: Taittinger Brut Rosé – Taittinger

Third Course

Maine Lobster Consomme *summer vegetables, italian black truffle*

Wine pairing: Jadot Chablis – Jadot

Fourth Course

Ruby Red Trout, Trio of Caviar *French lentils, fennel, swiss chard, chardonnay butter*

Wine pairing: Jadot Chassagne-Montrachet – Jadot

Fifth Course

Grand Selection of Game *Rohan duck with sour cherries, Smoked rabbit with succotash, buffalo wellington, squab with alsation onion tart*

Wine pairing: Jadot Chambolle Musigny & Jadot Nuit St. Georges – Jadot

Sixth Course

Golden Egg *bitter cocoa sorbet, raspberries, almond sponge, chocolate cream, 24 karrat gold*

Wine pairing: 1995 Vargellas Port - Jadot