

Flagstaff House Dining Through the Decades Tasting Menu – 2010's

Benefitting Community Food Share Colorado. Wine partnership with Jackson Family Wines, exclusively featuring wines from Freemark Abbey.

First Course

Hors d'Oeuvres: Duck Liver Mousse, Morcilla, "Grilled Cheese & Tomato Soup"

Wine pairing: Taittinger Brut – Taittinger

Second Course

Spanish Day Boat Octopus *Garlic chips, paprika, olive oil*

Wine pairing: '19 Freemark Abbey Winery Sauvignon Blanc

Third Course

New England Clam Chowder *potato confit, bacon mousse, baked clams, celery gel, chowder air*

Wine pairing: '19 Freemark Abbey Winery Napa Chardonnay

Fourth Course

Cure Farms Pork Belly *peach Panzanella, lavender, cucumber, sweet corn, pretzel*

Wine pairing: '17 Freemark Abbey Winery Merlot

Fifth Course

Pan Smoked Venison Loin *chestnuts, cranberry, candied carrot, juniper*

Wine pairing: '16 Freemark Abbey Winery Rutherford Cabernet Sauvignon

Sixth Course

Smores Flambe *bittersweet chocolate, graham cracker blondie, roasted marshmallow ice cream, campfire*

Wine pairing: '16 Freemark Abbey Winery Bosche Vineyard Cabernet Sauvignon