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 Oysters Rockefeller
Wine pairing: Fontanafredda, Contessa Rose ‘14

Second Course
Escargot Bourguignon “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 Fettuccine Colorado porcini mushrooms, spicy olive oil
Wine pairing: Fontanafredda, Barolo Serralunga ‘15

Fifth Course
Veal Chateaubriand Wild mushrooms, pearl onions, haricot vert, potato gougeres, 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