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 Consommé 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 alsatian onion tart  
Wine pairing: Jadot Chambolle Musingy & Jadot Nuit St. Georges – Jadot

Sixth Course
Golden Egg bitter cocoa sorbet, raspberries, almond sponge, chocolate cream, 24 karat gold  
Wine pairing: 1995 Vargellas Port - Jadot