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 Flambé** bittersweet chocolate, graham cracker blondie, roasted marshmallow ice cream, campfire
Wine pairing: ’16 Freemark Abbey Winery Bosch Vineyard Cabernet Sauvignon