

## 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 Bosche Vineyard Cabernet Sauvignon