



## Tasting Menu

*Fleurie's Tasting Menu showcases many of Virginia's  
best ingredients from nearby farms.*

*For over sixteen years, we have been supported by local farmers and growers.*

Tasting Menu | \$95

Wine Pairing | \$55

Reserve Wine Pairing | \$85

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### 1<sup>st</sup> Course

*Cured Scottish Salmon\*, Pink Peppercorn, Rhubarb, Crème Fraîche*

### 2<sup>nd</sup> Course

*Foie Gras Confit in Duck Fat, Poached Peach, Brioche*

### 3<sup>rd</sup> Course

*Butter Poached Lobster, Polenta, Corn & Bacon,  
Cabernet Reduction*

### 4<sup>th</sup> Course

*Autumn Olive Farm's Heritage Pork, Prepared Nose to Tail*

### 5<sup>th</sup> Course

*Meadow's Pride Farm's Lamb, Artichoke & Tomato Tartare,  
Lamb & Citrus Jus*

### 6<sup>th</sup> Course

*Vanilla Napoleon, Vanilla Ice Cream*

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*~tasting menus by-the-table only, please~*

*\*Consuming raw or lightly cooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness\**

*~a 20% gratuity will be applied to parties of 6 or more~*

# Vegetarian Tasting Menu

Tasting Menu | \$75

Wine Pairing | \$55

Reserve Wine Pairing | \$85

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1<sup>st</sup> Course

*Gazpacho of Local Heirloom Tomatoes, Watermelon & Cucumber*

2<sup>nd</sup> Course

*Marinated Eggplant, Ricotta, Tomato & Pepper Tapenade*

3<sup>rd</sup> Course

*Heirloom Tomato Tart, Rosemary Crouton, Basil*

4<sup>th</sup> Course

*Spinach Tortellini & Vegetable Consommé*

5<sup>th</sup> Course

*Mushroom Vol au Vent, Vegetables, Sauce Jardin*

6<sup>th</sup> Course

*Vanilla Napoleon, Vanilla Ice Cream*

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A La Carte Menu