



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

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

Tasting Menu | \$95

Wine Pairing | \$55

Reserve Wine Pairing | \$85

1st Course

*Foie Gras Torchon, Port Gastrique,
Marinated Grapes, Brioche*

2nd Course

Cured Scallop, Grapefruit, Avocado Sorbet

3rd Course

*Butter Poached Lobster, Gnocchi Parisienne,
Asparagus, Lobster Hollandaise*

4th Course

*Mustard Braised Rabbit, White Wine Mustard Jus,
Pickled Vegetables*

5th Course

*Meadow's Pride Farm's Dorset Lamb,
Flageolet Beans, Thyme Jus*

6th Course

*Coffee Macaron, Blood Orange Sherbet,
Espresso Ganache*

~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

1st Course

Chilled Carrot & Ginger Soup, Turmeric Crème Fraîche

2nd Course

Beet Salad, Pistachio Crumble, Orange & Thyme Sorbet

3rd Course

Marinated King Trumpets, Pea Purée, Porcini Powder

4th Course

Consommé of Mushroom, Mushroom Raviolo

5th Course

*Roasted Eggplant, Flageolet Ragout,
Eggplant & Garlic Purée*

6th Course

*Coffee Macaron, Blood Orange Sherbet,
Espresso Ganache*

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