



Title

Day, Month, Year

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Appetizer

*Lobster Bisque with Tarragon*

*Greens & Herbs with Goat Cheese, Pine Nuts, Confit Tomatoes, Mustard Vinaigrette*

Entrée

*Seared Beef Tenderloin with Red Wine Risotto, Garden Vegetables, & Bordelaise*

*Arctic Char, Trout Caviar, Confit Carrots, Greens, White Wine Sauce*

*Local Mushroom Vol au Vent, Carrots, Sauce Jardin*

Dessert

*Crème Brûlée*

Petit Fours

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*\$55/per person 3 course menu*



## Title

Day, Month, Year

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### Appetizer

*Greens & Herbs with Goat Cheese, Pine Nuts, Confit Tomatoes, Mustard Vinaigrette*

*Lobster Bisque with Tarragon*

*Salmon Tartare with Cucumber, Dill, Sherry Vinegar & Soy, Caviar and Quail Egg*

*Parfait of Foie Gras, Brioche, Salad of Grapes, Almonds & Celery*

### Entrée

*Seared Beef Tenderloin with Red Wine Risotto, Garden Vegetables, & Bordelaise*

*Braised Lamb Shank, Fregola Sarda, Parsley-Lemon Salad*

*Seared Sea Scallops, Celery Root Puree, Pickled Red Onions, Port Reduction*

*Arctic Char, Trout Caviar, Confit Carrots, Greens, White Wine Sauce*

*Local Mushroom Vol au Vent with Hericot Verts*

### Dessert

*Crème Brulee*

*Warm Chocolate Cake with Berry Sorbet*

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*\$65/per person 3-course tasting menu with expanded options*



## Title

Thursday, July 30<sup>th</sup>, 2015

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### Amuse Bouche

*Virginia Ham with Apple Puree*

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### Soupe

*Lobster Bisque with Tarragon*

Girardin Sancerre (Loire, France)

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### Parfait

*Parfait of Foie Gras & Polyface Farm Chicken Liver, Brioche, and Grape~Almond~Celery Salad*

Rolet Cremant du Jura (Jura, France)

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### Crevette

*Saffron Risotto with Shrimp, Shellfish Butter*

Guindon Muscadet melon de Bourgogne (Loire, France)

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### Bœuf

*Pan Roasted Beef Tenderloin, Red Wine Risotto, Creamed Leeks, Bordelaise*

Pontet-Caillou Bourdeaux Blend (Pessac-Leognan, France)

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### Chocolat

*Warm Chocolate Cake with Berry Sorbet*

Taylor Fladgate 10 yr tawny (Douro, Portugal)

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### Petit Four

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*\$75/pp pre-set tasting menu with optional \$55/pp wine pairings*



## Food Options for a Standing Reception

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### Passed Canapes

*Passed Canapes are available for \$13/per person, per hour*

*Canapes can include, but are not limited to, the following:*

*(feel free to request your favorites!)*

*\*indicates gluten free\**

### Savory Canapes

<i>Parmesan Gougères</i>	<i>Beef &amp; Blue Cheese on Crostini</i>
<i>Red Wine Risotto Cakes*</i>	<i>Chicken Boudin*</i>
<i>Miniature Crab Cakes with Red-Pepper Aioli</i>	<i>Fennel-Citrus Towers*</i>
<i>Duck Pate with Hazelnuts and Dried Cherries</i>	<i>Mushroom-Stuffed Puffed Pastry</i>
<i>Salmon Tartare &amp; Cucumber*</i>	<i>Watermelon &amp; Feta* (in summer)</i>
<i>Caprese Salad Skewers*</i>	<i>Caramelized Onion Tartlets</i>
<i>Crispy Panisse*</i>	<i>Vichyssoise Shots*</i>

### Dessert Canapes

<i>Lemon Meringue Tartlets</i>	<i>Miniature Crème Brûlée*</i>
<i>Chocolate-Hazelnut Truffles*</i>	<i>Crunchy Meringues*</i>
<i>Brandied Cherry Financiers</i>	<i>Miniature Dacquoise of various flavors*</i>
<i>Chocolate Mousse*</i>	<i>Chocolate Covered Strawberries*</i>
<i>Raspberry Florettes</i>	<i>Berry Linzer Tortes</i>
<i>Pecan Brittle*</i>	<i>Beignets</i>
<i>Currant Scones with Lavender Icing</i>	<i>Buckwheat Cake Petit Fours*</i>

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### Rustic Cheese Board

*Our Rustic Cheese Board features French & Local cheeses with crostini, dried fruits, and nuts.*

*Small Cheese Board ~ \$100*

*Medium Cheese Board ~ \$200*

*Large Cheese Board ~ \$300*

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*\*Though it is rare that we would not be able to accommodate pre-planned requests, all menu options are subject to change based on ingredient availability and/or drastic fluctuations in the market price of any item. \**



## Beverage Options for a Standing Reception

### Standard Reception

*For most standard receptions we like to offer wine, beer, and non-alcoholic drinks. We are also happy to offer spirits and cocktails if you desire. According to your budget, we can limit available spirits to well-spirits, or open up the entire back bar selection.*

Red, white, & bubbly option, pre-selected by you  
3-4 different beers (lager/ipa/amber/dark)  
Non-alcoholic beverages such as sodas  
Optional: Cocktails & Spirits

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# Seating Placement

*There are three ways to arrange seating:*

## Free Seating

*People sit where they wish with no pre-planned design*

## Arranged Seating by Table

*All guests have their names printed under table numbers on a master-chart that we display.*

*People find their table, then choose their own seat at the table.*

*You may bring your own chart & display board.*

*We are also happy to print this display up for you, for a fee of \$25. All we need is a list of your guests by table.*

*We print each table number with the guest names below it in alphabetical order.*

*It is printed on opaque velum and affixed to an elegant board, then displayed on an easel.*

## Arranged Seating by Chair

*Each guest has a designated seat indicated with a place card.*

*You may design & bring your own place cards- we can place them for you if you provide us with a seating chart, or you may arrive early and place them yourselves.*

*We are also happy to make place cards for you for 50 cents each. All we need is a seating chart with the names of your guests spelled exactly as you'd like their names printed on the place cards. We print them in italic Garamond font (this exact font) on velum paper, then attach the velum names to an off-white place card that matches our menus.*

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# Flowers

*We always have fresh flowers in our dining room.*

*We have one bloom on each table, plus several larger arrangements throughout the restaurant.*

*Our fresh flowers are included with every dinner at Fleurie.*

*Should you have a favorite color, let us know & we can design that day's arrangements with your color palette in mind.*

*If, however, you have a more specific floral vision and wish to provide your own flowers, you are more than welcome to have them sent in. We recommend 2-3 larger arrangements for display throughout the restaurant, and several smaller arrangements for the table (one small arrangement for every 2-4 guests that you are hosting). For table arrangements, we recommend low-height, smaller arrangements so that your guests may converse with one another across the table without having to look around a tall arrangement. We also recommend arrangements with bases of 3-5 inches in diameter (larger table arrangements can impede the table settings).*

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