



*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

Cured Salmon, Whipped Cauliflower

2nd Course

Foie Gras & Duck Rillettes, Apple Condiment

3rd Course

*Butter Poached Lobster, Saffron Pasta Sheet,
Carbonara Sauce*

4th Course

Local Heritage Pork, Prepared Nose to Tail

5th Course

*Meadow's Pride Farm's Dorset Lamb,
Cannelloni Beans, Preserved Tomato, Lamb Jus*

6th Course

Pear & Vanilla, Hot Chocolate Sauce

~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

Chestnut Soup, Truffled Whipped Cream

2nd Course

Pickled Butternut Squash, Ricotta & Cranberries

Chestnut Brown Butter

3rd Course

Marinated King Trumpets, Truffle Goat Cheese, Fines Herbs

4th Course

Mushroom Ravioli, Mushroom Consommé

5th Course

Polenta Cake, Mushroom Fricassee

Gruyere Fondue & Mustard

6th Course

Pear & Vanilla, Hot Chocolate Sauce

~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~