



## 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 | \$85

Wine Pairing | \$55

Reserve Wine Pairing | \$85

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

*Foie Gras and Passionfruit Mousse, Walnut, Balsamic*

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

*Cured Scottish Salmon\*, Fines Herbes Bavaroise, Cucumber, Citrus*

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

*Butter Poached Lobster, Tortellino, Spinach Mousseline, Carrots, Cognac Sauce*

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

*Veal Sweetbreads, Parsnip Purée, Salsify, Pickled Pearl Onions, Jus*

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

*Wolf Creek Farm Beef\*, Creamed Leeks, Gnocchi Parisienne, Hollandaise*

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

*Hazelnut Dacquoise*

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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~*