



*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,
Plum Mostarda, Brioche*

2nd Course

Cured Scallop, Grapefruit, Avocado Sorbet

3rd Course

Butter Poached Lobster, Couscous, Curried Tomato Sauce

4th Course

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

5th Course

*Meadow's Pride Farm Lamb,
Eggplant Purée, Flageolet Beans,
Minted Hollandaise*

6th Course

Tomato Tart Tatin with Sweet Corn Ice Cream

~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

Tomato Tartare, Basil Oil, Tomato Water Gelée

3rd Course

Beet Salad, Pistachio Crumble, Orange & Thyme Sorbet

4th Course

Sweet Onion 'Carbonara' with Poached Egg & Soubise

5th Course

*Roasted Eggplant, Flageolet Ragout,
Ratatouille*

6th Course

Tomato Tart Tatin with Sweet Corn Ice Cream

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