



*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

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1<sup>st</sup> Course

*Foie Gras Torchon, Port Gastrique,  
Plum Mostarda, Brioche*

2<sup>nd</sup> Course

*Cured Scallop, Grapefruit, Avocado Sorbet*

3<sup>rd</sup> Course

*Butter Poached Lobster, Couscous, Curried Tomato Sauce*

4<sup>th</sup> Course

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

5<sup>th</sup> Course

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

6<sup>th</sup> Course

*Gingered Carrot Cake, Cardamom,  
Raisin & Walnut Toffee, Carrot-Orange Sorbet*

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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~*

## Vegetarian Tasting Menu

Tasting Menu | \$75  
Wine Pairing | \$55  
Reserve Wine Pairing | \$85

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1<sup>st</sup> Course

*Chilled Carrot & Ginger Soup, Turmeric Crème Fraîche*

2<sup>nd</sup> Course

*Tomato Tartare, Basil Oil, Tomato Water Gelée*

3<sup>rd</sup> Course

*Beet Salad, Pistachio Crumble, Orange & Thyme Sorbet*

4<sup>th</sup> Course

*Sweet Onion 'Carbonara' with Poached Egg & Soubise*

5<sup>th</sup> Course

*Roasted Eggplant, Flageolet Ragout,  
Ratatouille*

6<sup>th</sup> Course

*Gingered Carrot Cake, Cardamom,  
Raisin & Walnut Toffee, Carrot-Orange Sorbet*

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