



New Year's Eve 2016

\$75 New Year's Tasting Menu

Les Petites Plats 1

Young Greens & Herbs, Confit Tomatoes, Pecans, Bleu Cheese, Mustard Vinaigrette

Chesapeake Bay Oysters on the Half Shell, Wild Domestic Caviar, Mignonette

Salmon Tartare, Cucumber, Dill, Caviar, Soy-Sherry Vinaigrette

Trout Caviar, Blini, & Traditional Garnishes

Parfait of Foie Gras & Polyface Farm Chicken Liver, Apple-Raisin Salad

Les Petites Plats 2

Lobster Bisque with Tarragon

Gnocchi, Blue d'Auvergne Fondue, Toasted Pecans, Tomatoes

Gateau of Truffled Potato with Lobster & Crab

Sweetbreads, Sunchoke Purée, Pickled Pearl Onions, Veal Jus

Quail stuffed with Mushrooms & Pistachios, Sautéed Endive

Les Plats Principaux

Venison, Red Cabbage, Pears, Spätzle, Cranberry Sauce

Seared Scallops, Vanilla-Scented Squashes, Lardons

Scottish Salmon, Fennel Purée, Saffron Potatoes, Sweet Garlic Butter

Le Surf et Turf~ Beef Tenderloin, Lobster, Potato Purée, Leeks, Vegetables, Bordelaise

Rack of Lamb, Swiss Chard & Potato Gratin, Lima Beans

Local Mushroom Vol au Vent, Sauce Jardin

Plat Sucré

Trio of Sweetness:

Goat Cheese Crème Brûlée

Apple Tartin with Salted Caramel Ice Cream

& Chocolate Cake with Passionfruit Caramelized Banana

~a 20% gratuity will be added to parties of 6 or more~

*~*consuming raw or lightly cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness~*

~from all of us at Fleurie, we wish you the very best in 2017!~

Menu Items are Subject to Change

As New Year's Eve approaches we will continue to update the menu as the Chefs refine the dishes...