



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...