



Join us for a
Truffle Dinner

Fleurie Restaurant
Tuesday, December 8th, 2015
6:30pm
\$195/pp
RSVP Fleurierevents@gmail.com or 434.971.7800
~ please RSVP by November 20th ~

Aperitif
Miniature Truffle Cocktail

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Gateau of Crab, Butternut Squash, & Truffle Butter
Moncheiro arneis 2014 ~ Piedmonte, Italy

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Carrot and Black Truffle Terrine
Benoit Gautier chenin blanc 2014 ~ Vouvray, Loire, France

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Truffle Crusted Cod
T. Miranda chardonnay 2014 ~ Macon-Fuisse, Burgundy, France

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Sweetbreads with Black Truffles
Cheveau gamay 2011 ~ Saint Amour, Burgundy, France

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Gnocchi Parisienne with White Alba Truffles
Castello di Neive nebbiolo 2010 ~ Barbaresco, Piedmonte, Italy

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Fig Tart & Honey-Truffle Ice Cream
Leacock's Rainwater Madeira ~ Portugal

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Chocolate Truffled Truffles

~some menu items may be subject to slight changes based on the
unpredictable availability of fresh truffles~