

Two Fleurie Favorites: King Family and Veritas
Wine Dinner
Sunday, May 6th at 5:30PM at Fleurie

Each course will feature a wine from each winery (that's right, 14 wines!) This palate-awakening, dinner will stray from the norm. To show the full range of these wines we will feature both, traditional and nontraditional pairings curated from the cellars of Matthieu of King and Emily of Veritas with this inventive menu. We aim to push the envelope with these contrasting wine and food pairings. Let us take your palate on a wonderful wine and food experience...

Passed
A Mystery Collaboration...

1st course

Gravlax of Scottish Salmon, Rhubarb Aigre Doux

Veritas Rosé '17

King Family Small Batch Viognier '16

2nd course

Foie Gras Parfait & Cherry

Veritas Reserve Othello '14

King Family Petit Manseng 'Loreley' '15

3rd course

Sea Bass crusted with Oyster Tartar, Potato & Spring Onion, Oyster Creme Fraiche

Veritas Saddleback Chardonnay '16

King Family Chardonnay '16

4th course

Roasted Quail, Pea a la Parisienne

Veritas Sauvignon Blanc '17

King Family Small Batch Cabernet Franc '16

5th course

Roasted Lamb, Ratatouille, Tomato Provençal, Lamb Jus & Anchovy

Veritas Petit Verdot '14

King Family Mountain Plains '15

6th course

Salted Ricotta & Blackberry Toasts

Veritas Viognier '16

King Family Crosé Rosé '17

7th course

Mousse au Chocolat, Chocolate Shavings.

Veritas Mousseux
King Family 'Seven'

\$120 per person

Excludes tax and gratuity

RSVP

fleuriwine@gmail.com

434 434.971.7800

Fleurie Restaurant
108 3rd St. NE
Charlottesville, Virginia

