

*Le Fleuron (restaurant et salle de réception)*  
*New Year's Table d'hôte Menu*  
*(December 31 and January 1)*

*Cream of garden vegetable soup flavoured with nutmeg*

*Appetizers (\$7.95 to \$16.95)*

*Bison and cranberry terrine with onion and blackcurrant jam*  
*Shredded tender greens with smoked scallops, peach liqueur vinaigrette*  
*Orange and Cointreau flavoured smoked trout with capers*  
*Sautéed escalope of Foie gras served with a fig and Muscat emulsion*  
*Shoulder of quail confit flavoured with thyme flowers and honey*

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*Duck cutlet with caramelized apples and Calvados liqueur*  
*Sautéed scallops and shrimp with ocean flavours*  
*Veal sweetbreads in a citrus sauce, Grand Marnier emulsion*  
*Ostrich medallions in a raspberry pearl and liqueur sauce*  
*Scampi in a light garlic butter and provencal herbs sauce*  
*Salmon fillet in a light Pernod-flavoured cream sauce*  
*Grilled rib steak with a wild mushroom and peppercorn sauce*  
*Milk-fed Veal loin in a light cream sauce with artichoke hearts*  
*Duo of fresh pasta stuffed according to the Chef's whim*  
*Rack of lamb in a peppermint flower flavoured jus*  
*Leg of rabbit stuffed with venison, rosemary flower emulsion*

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*Assorted pastry melts*

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*Coffee, tea, herbal tea*

*\$23.95 to \$39.95*

225, Saint-Laurent Ouest (entre St-Jacques & St-Thomas), Vieux-Longueuil  
Réservations & Informations : (450) 646-2665, [www.lefleuron.com](http://www.lefleuron.com) ou écrire à : [info@lefleuron.com](mailto:info@lefleuron.com)