

*Le Fleuron (restaurant et salle de réception)*

*Table d'hôte Dinner Menu*

*Appetizers (\$7.95 to \$14.95)*

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*Orange and anise-flavoured smoked trout with asparagus tips*

*Wapiti and Morello cherry terrine with chiffonnade*

*Duck confit baluchon flavoured with thyme flowers and served in a citrus and basil coulis*

*Raspberry-flavoured smoked scallops on a bed of tender greens served with an apricot coulis*

*Calf sweetbread in puff pastry with an oyster mushroom*

*and pepper sauce flavoured with old Port*

*Escalope of Foie gras with maple caramelized apples*

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*Milk-fed veal loin served with golden raisins and Muscat*

*Farmer's leg of Guinea fowl stuffed with venison and served in a wild fruit sauce*

*Shrimp and scallop medley in a bell pepper and tomato confit*

*Beef tenderloin flambéed in Brandy with Brie melt*

*Scampi in provencal herbs and fazzoletti stuffed with lobster*

*Barbarie duck cutlets served with cranberries and a Sauterne sauce*

*Rack of lamb with a peppermint flower flavoured jus*

*Ostrich medallions in a cloverleaf honey and Williams Pear sauce*

*Salmon fillet and roe in a light cream sauce flavoured with star anise and Pernod*

*Duo of fresh pasta stuffed with venison and*

*Caribou served with a rosé cream sauce with fine herbs*

*Sautéed veal sweetbreads with sliced oyster and Portobello mushrooms*

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*Assorted pastries*

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*\$22.95 to \$29.95*