

LeMont

The Autumn Celebration Menu

Complete Dinner for \$38.00 per person plus tax & gratuity

[Celebration Menu is not available on Saturdays or Holidays]

- STARTERS -

SOUP DU JOUR

- OR -

LEMONT SALAD

Fresh organic micro greens, cherry tomatoes, hearts of palm, red onion, chiffonade of carrots and Homemade croutons with your choice of dressing

- CHOICE OF ENTRÉE -

All entrées are served with starch and vegetable du jour

* SURF & TURF

Center-cut 6 oz. petite filet with three plump Grand Marnier glazed shrimp

* BUTTERNUT PUMPKIN RAVIOLI

Homemade ravioli tossed in a creamy honeycomb glaze, drizzled with an organic sage crème fresh and candied pecans

* MACINTOSH PORK LOIN

Twin bacon wrapped pork loin, pan seared and deglazed with Applejack bourbon, laced with Macintosh apple chutney and toasted cranberries

* COQ AU VIN

Bone-in baby poulet, slow roasted with diced pancetta, onions, carrots, garlic, cremini mushrooms and Burgundy wine atop a peppered imported fettuccini

* ALMOND ENCRUSTED SALMON

Pan seared center-cut salmon encrusted with toasted, shaved almonds, then laced with a maple bourbon glaze

* HARVEST LAMB SHANK

Lamb shank, slowly braised with white wine, onions, tomato, garlic and lemon zest, encrusted with a honey pumpkin seed gremolata and organic arugula pesto

- CHOICE OF DESSERT -

CHOCOLATE MOUSSE CUP, CRÈME BRÛLÉE,
FUNNEL CAKE ALA MODE *with pumpkin spiced latte ice cream*

Please - No substitutions or splitting entrées

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Menu subject to change without notice.