

# *LeMont*

## *Spring 2019 Celebration Menu*

*Complete Dinner for \$39.95 per person plus tax & gratuity  
[Celebration Menu is not available on Saturdays or Holidays]*

### - STARTERS -

#### CHILLED PEACH COBBLER SOUP

- OR -

#### LEMONT SALAD

Organic mesclun greens with cherry tomatoes, hearts of palm, carrots and red onions.  
Served with your choice of dressing

- OR -

#### ARUGULA AVOCADO

Organic baby arugula wrapped with imported Prosciutto with sliced vine ripened avocados,  
roasted red peppers, red onion, cherry tomatoes, toasted sunflower seeds  
drizzled with a peppered Parmesan aioli vinaigrette

### - CHOICE OF ENTRÉE -

#### \* TOURNEDOS OF BEEF

Twin filet medallions lightly blackened and fired seared to your preference. Topped with a roasted sun dried tomatoes corn relish and sweet chili pepper glazed. Served with starch and vegetable du jour

#### \* KEY LIME SCALLOPS

Plump deep sea scallops lightly breaded in shaved Leeward Island coconut with a coconut milk risotto with key lime rum crème fresh. Served with vegetable du jour

#### \* PORK MANGIFERA

Berkshire Farms finest pork tenderloin lightly dusted with Caribbean seasonings, pan seared to your preference with fresh mangoes, and locally grown organic Tarragon, finished with an Aleppo honey sauce.  
Served with a minted watermelon quinoa and vegetable du jour

#### \* PEACH POULETTE

Tender chicken breast, stuffed with imported brie cheese, walnuts, kiln dried candied apricots baked in a peach coulis with an infused Rosemary rice blend and vegetable du jour

#### \* PESTO TROUT

Fresh rainbow trout sautéed belle meunière style, topped with a toasted sunflower organic arugula pesto, drizzled with a roasted yellow pepper basil coulis and baby pea sprouts, Moroccan rice and vegetable du jour

#### \* DANDELION VEAL

Veal Scaloppini lightly breaded with panko bread crumbs, sautéed with wild dandelion and plump Gulf shrimp, garlic, shiitake mushrooms with a light creamy demi glaze. Served with starch and vegetable du jour

### - CHOICE OF DESSERT -

LEMON THYME SORBET WITH FRESH STRAWBERRIES; CLASSIC CRÈME BRÛLÉE OR PINEAPPLE UPSIDE-DOWN ALA MODE FOSTER

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.