

LeMont

Spring/Summer 2018 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 -

* SURF & TURF

Petite filet, flame grilled to your preference, with skewered honey lemon glazed shrimp and scallops, House Béarnaise sauce and served with starch and vegetable du jour

* APPLE BOURBON SALMON

Center-cut salmon, fire seared with crisp apples on a bed of fried Bermuda leeks, laced with an apple bourbon glaze and served with starch and vegetable du jour

* CHICKEN CAPRISI

Tender breast of chicken pan seared with Beefsteak tomatoes, roasted new garlic, basil, red onion and fresh baby mozzarella, drizzled with a fig Balsamic glaze served with starch and vegetable du jour

* VEAL MORNAY

Lightly breaded veal scaloppini sautéed with jumbo lump crab, green onions, basil and sweet red bell peppers drizzled with a Havarti Mornay sauce, served with starch and vegetable du jour

* MUSSELS NATURALE

Fresh Hollander mussels steamed with white wine, chopped Bermuda onions, minced garlic, Beefsteak tomatoes, parsley and chives with a touch of saffron on a bed of imported linguine with grilled crostinis, served with vegetable du jour

* BERKSHIRE PORKLOIN

Center-cut twin medallions of pork, lightly dusted in toasted pink peppercorns, pan seared to perfection, laced with a three berry compote and candied orange zest, served with starch and vegetable du jour

- CHOICE OF DESSERT -

CRÈME BRULEE, PINEAPPLE & BANANA SHORTCAKE,
SORBET DU JOUR WITH FRESH BERRIES

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.