

LeMont

Summer 2018 Celebration Menu

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

- STARTERS -

CHILLED SEASONAL SOUP

LEMONT SALAD

Fresh mesclun greens, tomato, hearts of palm, red onion, chiffonade of carrots and Homemade croutons, served with our traditional LeMont Balsamic vinaigrette or your choice of dressing

- or -

BABY BIBB SALAD

Organically grown baby Bibb with Belgium endive and radicchio, kiln dried cherries, toasted sunflower seed, Feta cheese with a white Balsamic cherry vinaigrette

- CHOICE OF ENTRÉE -

* ROASTED CHICKEN

Caribbean jerk seasoned, slow roasted half chicken served with a minted watermelon salsa, starch and vegetable du jour

* PORK TENDERLOIN

Seared in sesame oil and fresh ginger served with a cucumber, bok choy and baby corn relish and starch du jour

* BLACK BASS

Ala meuniere style with a roasted red pepper and shallot compound butter on a bed of Jasmine coconut rice and vegetable du jour

* PETITE FILET

With chimichurri and a sweet chili drizzle, grilled Portobello mushrooms served with starch and vegetable du jour

* PINEAPPLE CHIPOTLE SCALLOPS

Served atop a bed of minted quinoa and pineapple salsa and vegetable du jour

* JACKFRUIT CAKES

Vegan Jackfruit cakes served on a bed of braised Napa cabbage, drizzled with an aioli jalapeno relish, Fresno peppers, accompanied with whipped sweet potatoes and vegetable du jour

- CHOICE OF DESSERT -

CRÈME BRULEE, FUNNEL CAKE ALA MODE, 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.