

LeMont

Summer 2019 Celebration Menu

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

- STARTERS -

CHILLED SPICED WATERMELON BISQUE

- OR -

LEMONT SALAD

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

- OR -

CITRON BERRY SPINACH SALAD

Organic baby spinach with tangerines, blackberries, blueberries and raspberries with crumbled goat cheese, red onion, cherry tomatoes and drizzled with a white Balsamic Citron vinaigrette

- CHOICE OF ENTRÉE -

* DUNGENESS SURF & TURF

Center-cut petite filet fire seared to your preference topped with a sweet tender Dungeness crab thermidor with wild rice and vegetable du jour

* SHRIMP & SCALLOP MARGARITA

Plump Gulf shrimp and day boat scallops sautéed with fresh garlic cloves, zesty Habanero peppers, vine ripened tomatoes, Bermuda leeks and baby cilantro, deglazed with tequila and triple sec, then finished with freshly squeezed lime, accompanied by a lemon zest risotto and vegetable du jour

* CHICKEN CAPRESE ALFRESCO

Organic breast of chicken, pan seared with imported Prosciutto, beef steak tomatoes, baby green onions, Kalamata olives, fresh basil then topped with Buffalo mozzarella cheese and a fire roasted tomato coulis on a bed of imported Tagliatelle and vegetable du jour

* STUFFED STEELHEAD TROUT RICOTTA

Tender steelhead trout rolled with citron minted ricotta, tips of asparagus and organic baby arugula, drizzled with a lemon grass Beurre Blanc served with a creamy quinoa and vegetable du jour

* VEAL & SHRIMP PINA COLADA

Lightly breaded veal scaloppini sautéed with plump Gulf shrimp drizzled with a Pina Colada glaze accompanied with starch and vegetable du jour

* CHIPOTLE PORK CHOP

Jamaican rubbed center-cut pork chop, pan seared to your preference, served with a Boysenberry, watermelon salsa, starch and vegetable du jour

- CHOICE OF DESSERT -

FUNNEL CAKE ALA MODE; SORBET DU JOUR WITH FRESH BERRIES OR CRÈME BRÛLÉE

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.