

Le Mont

Winter 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

* FILET NEWBURGH

Petite filet, flame grilled to your preference, topped with South African lobster meat, plump Gulf shrimp, lump crab meat and laced with a creamy Newburgh sauce, served with starch and vegetable du jour

* SALMON WELLINGTON

Center-cut salmon with tender lobster meat, lump crab meat, wrapped in a crispy filo dough, finished with a shallot lemongrass Beurre Blanc, served with starch and vegetable du jour

* PORK CHOP ROMANO

Berkshire's finest center-cut pork chop, classically prepared in an imported Parmesan cheese and egg batter, finished with a citron butter, served with starch and vegetable du jour

* CHICKEN MARGARITA

Tender breast of chicken stuffed with imported Prosciutto, sundried tomatoes, green onions, orange zest and Boursin cheese, lightly breaded and baked to a golden brown, finished with a candied lime veloute, served with starch and vegetable du jour

* LAMB OSSO BUCCO

Lamb shank, classically prepared, on a bed of truffle risotto and vegetable du jour

* MANILA CLAM AL OLIO

Fresh Pacific baby clams tossed with imported linguini in a roasted garlic al olio sauce, drizzled with a zesty red pepper coulis with vegetable du jour

- CHOICE OF DESSERT -

CRÈME BRULEE, APPLE TART ALA MODE,
CLASSIC PECAN BALL WITH CHOCOLATE SAUCE

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.