

Le Mont

PITTSBURGH RESTAURANT WEEK

AUGUST 10-19, 2018

\$35.18 per person plus tax & gratuity

- STARTER -

SOUP DU JOUR - *OR* - LE MONT SALAD

- 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 BRULÉE, 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.