

LeMont

2021 Pittsburgh Restaurant Week

Complete Dinner for \$40.21 per person plus tax & gratuity

Wednesday, January 13 - Sunday, January 31, 2021

(LeMont is closed on Mondays & Tuesdays in January)

- CHOICE OF SOUP OR SALAD -

SOUP DU JOUR

- OR -

LE MONT SALAD

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

- CHOICE OF ENTRÉE -

*** BEEF BOURGUIGNON**

Genuine cuts of tender filet mignon braised with apple smoked bacon, red wine, shallots, carrots and rooted vegetables, served with Minnesota harvest rice blend

*** LAMB SHANK WITH RISOTTO**

Braised New Zealand lamb shank with fresh Rosemary, white wine and chicken stock, served over Risotto Milanese with fresh saffron and Italian tomatoes

*** VEAL MEDITERRANEAN**

Fresh veal top round scaloppini sautéed with Italian herbs sauteed with imported extra virgin olive oil, topped with a ragout of Roma tomatoes, roasted peppers, hearts of palm with Pernod glaze and Feta cheese

*** VIRGINIA SPOTS**

Virginia Spots sautéed with fresh sea salt and black pepper with fried leeks, finished with Caribbean pineapple butter

*** CHICKEN AND DANDELION**

Generous portion of chicken sautéed with Italian tomatoes, basil, mushrooms, white wine and a delicious dandelion sausage

- CHOICE OF DESSERT -

RED VELVET CAKE

Delicious red cake with cream cheese icing

SPUMONI PECAN BALL

Spumoni ice cream rolled with pecans and brown sugar and topped with dark corn syrup, maraschino cherries and whipped topping

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.