

Le Mont

The Winter Special Menu

Complete Dinner for \$35.17 per person plus tax & gratuity

Menu is not available on Saturdays or Holidays

SOUP DU JOUR - OR - LE MONT SALAD

- CHOICE OF ENTRÉE* -

All entrees are served with starch and vegetable du jour

SURF N TURF

Center-cut 6 oz petite filet with three plump Grand Marnier glazed shrimp

STUFFED SOLE ALMONDINE

Tender sole stuffed with our House crab imperial mix, encrusted with toasted almonds, baked to a golden brown, laced with a lemon grass Beurre Blanc

STUFFED BOURSIN SHRIMP

Plump Gulf shrimp stuffed with Boursin cheese, rolled with imported aged Prosciutto and drizzled with a roasted shallot white Balsamic reduction

PORK AU POIR

Tender pork loin lightly dusted in a toasted peppercorn medley, pan seared, served on a bed of winter arugula laced with a maple bacon red onion marmalade

CHICKEN CROUTE

Organic breast of chicken stuffed with a zesty Andouille chutney, gently wrapped in a French puff pastry, baked to a golden brown, topped with a tangy bourbon demi-glaze

PORCINI TRUFFLE RAVIOLI

Pasta Fresca stuffed with organic porcini mushrooms, Mascarpone cheese, caramelized shallots, tossed with a light creamy truffle glaze

- CHOICE OF DESSERT -

**CRÈME BRULEE, STRAWBERRY SHORTCAKE,
or 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.