

# LeMont Wine Dinner

Celebrating LeMont's  
64th Year in Business

June 5, 2024

*\$125 plus tax & gratuity = \$165 Total*



## *First Course*

**Fire Roasted Gazpacho** - Chilled summer soup with tomato, cucumber, cilantro, onions, corn and jalapeño, garnished with crème fraîche lemon

*Wine Accompaniment: J Vineyards Russian River Valley Pinot Gris 2022*

## *Second Course*

**Braised Pork Belly** - Slow braised with soy and ginger, served over jicama slaw, then topped with pickled red onions and micro greens

*Wine Accompaniment: J Vineyards Russian River Valley Pinot Noir*

## *Third Course*

**Pan Seared Scallops** - Served over Parmesan risotto cake with a roasted red pepper coulis and arugula

*Wine Accompaniment: Hahn Santa Lucia Highlands Chardonnay*

## *Fourth Course*

**Wagyu Strip Steak** - Seasoned with sea salt and cracked black pepper, fire grilled, then sliced over a bed of Cajun latkes with fire roasted vegetables, topped with a chimichurri sauce

*Wine Accompaniment: L. Martini Napa Valley Cabernet Sauvignon 2019*

## *Fifth Course*

**Peach Rum Caramel** - Rum cake topped with caramelized peaches in a caramel sauce, served with vanilla bean gelato

*Wine Accompaniment: Royal Tokaji Puttonyos*