



L. May Eatery (Revisited)

by Rich Belmont

Do you think of New Year's Eve as the end of year 2011 or as the beginning of 2012? Either way you owe it to yourself to finish this year or begin the next one with an exceptionally delicious dinner!



L.May Eatery is just the place to help you celebrate "out with the old and in with the new". If you haven't done so already it's not too late to make your reservations for a delightful dinner chosen from a special New Year's Eve menu served from 4 pm to 10 pm.

Lea and E.J. Droessler, co-owners of L.May Eatery



are quite excited about the outstanding menu choices they have in store for your celebration. They have seized the opportunity to showcase the talents of their Executive Chef, Tony Joos.



Even if you regularly enjoy his delicious cuisine you probably haven't met Tony. That's because he likes to be in the kitchen supervising the creation of his delectable works of art.

Tony is from East Dubuque, IL and began his career working in Timmerman's Supper Club. He went on to study at the New England Culinary Institute in Montpelier, VT. He then cooked in a couple of 3 star restaurants before returning to Dubuque. Chef Joos has been a chef for 25 years. His experience is evident in every one of his superb dinners. Chef Tony and his wife also raise a herd of goats in their spare time. Currently they have approximately 250 goats. They are a major supplier of milk to the Montchevre Betin Goat Cheese Company in Belmont, WI.



The current L.May menu contains many interesting choices. For starters I recommend the goat cheese with fall fig chutney. You can guess where the goat cheese comes from. The chutney is made from dried figs, a few jalapeño peppers, fresh ginger, garlic and some apples and apple cider. The Tuna Crostini (right) is lightly pan-seared Ahi Tuna with lemon ginger pesto.



Recently my guests and I experienced some wonderful dinners. The Filet Mignon is an 8 oz. Angus tenderloin pan roasted and finished with a zinfandel wine reduction sauce. The Osso Buco (above) consists of four 4 oz. pork shanks braised for 3 to 4 hours and served with a red wine mushroom sauce. One of my guests

L.May Eatery
1072 Main Street, Dubuque, IA 52001
563-556-0505 • www.LMayEatery.com

HOURS: Bar: Thu – Sun – Mon, 4:30 pm – 9:00 pm
Fri – Sat: 4:30 pm – Close, Tue – Wed Closed
Kitchen: Thu – Sun – Mon: 4:30 pm – 9:00 pm
Fri – Sat: 4:30 pm – 10:00 pm, Tue – Wed: Closed
DINING STYLE: Casual, **NOISE LEVEL:** Conversational
RECOMMENDATIONS: Goat Cheese w/Fig Chutney, Tuna Crostini, Angus Burger, Filet Mignon, Lobster Lasagna, Meatloaf, Pasta Bolognese, Osso Buco, Chilean Salmon
LIQUOR SERVICE: Full Bar; Lea & E.J.'s Carefully Chosen Wine List; Hand Muddled Old Fashion; Large Craft Beer Selection; Sangria (in season), Pumpkin Pie Martini
PRICES: Apps: \$8 to \$11; Entrees: \$14 to \$20
Pizzas: \$10 to \$20
RESERVATIONS: 2 to 20; Private Parties up to 100; Recommend making reservations on line at LMayEatery.com
PAYMENT: 5% Cash Discount, Check, Debit, All Major Credit
ACCESSIBILITY: Proudly Accessible Dubuque Certified
KIDS POLICY: High chairs, Booster seats
CATERING: Lunch & Dinner
TAKE OUT: Yes, **DELIVERY:** No, **PARKING:** On Street

really liked the Lobster lasagna (below). Chilean lobster tails are lightly poached. Then the meat is layered with mozzarella, parmesan and ricotta cheeses in a fresh cream and champagne sauce.



Another member of my party raved about the Angus Burger (It was ME! - Bryce). This colossal burger (above) is made with three quarters of a pound of prime Angus served with pickled red onion, havarti cheese and spicy ketchup on a toasted ciabatta bun.

My new friend ordered the Pasta Bolognese (right). He received this huge bowl of rigatoni tossed in a traditional Italian meat sauce topped with baked mozzarella and ricotta cheese. He had enough pasta left over to take home for the next night's dinner and lunch they day after that!

Thanks to Lea we all had a chance to sample the nightly special. This was a dish of



garlic roasted shrimp served with steamed vegetables and a Romesco sauce (above). This is a Spanish sauce of finely ground tomatoes, red bell peppers, onions, garlic, almonds and olive oil. I, for one, will remember this mysterious flavor for a long time.



I myself was very pleased with my choice of meatloaf. This loaf is prepared from 95% lean ground Angus and mixed with onions, peppers and carrots. The meat by itself is very good but the dish is a standout because of the sauce on top. It's prepared from pan roasted cherry tomatoes, olive oil, capers and a little tomato juice.

Many of these dinners will be offered on the special New Year's Eve menu. However, there will also be some new offerings designed to insure a memorable evening.

For example, you might want to try the Leg of Lamb. It is braised with Potosi Brewery Porter beer and seasoned with rosemary and garlic and a mirepoix (chopped carrots, onions and celery).



There will be Pan Roasted Chicken Breasts (above) finished with a sauce made from brandy, a Dijon mustard demi-glaze and cream. The Sea bass will be an interesting choice. It will be accompanied by a Hazelnut gremolada rice pilaf. The gremolada is a combination of garlic, parsley and lemon and for this dish ground



hazelnuts are added to it.

Chef Joos will also have a special salmon presentation (below). A Chilean filet is coated with a fresh herb coating of chive, parsley, tarragon and rosemary. It is served over sweet potato mash with a pomegranate reduction sauce.



All of the servers at L.May are knowledgeable and manage their tables well. On our most recent visit, our waitress, Katie Hemesath, was particularly attentive and efficient. Katie became our friend for life when she brought us the dessert tray. There were so many choices! On this night she had Seven Layer Chocolate Mousse Cake, Tiramisu, Apple Pie with Cinnamon Ice Cream, Double Chocolate Brownies, Lemon Berry Cream Cake with a layer of Mascarpone and L. May's specialty, Orange Roll Bread Pudding with Vanilla Ice Cream and Figs.



E.J. reminds us to be sure to check out the wine and beer list. The beverage menu is changed each season so right now there are some interesting full bodied wines and winter stouts and porters.