



L.May Eatery

1072 Main Street, Dubuque, IA, 563-556-0505

HOURS: Dinner: 4:30 pm – 9 pm Sun, Mon,

Thurs 4:30 pm – 10 pm, Fri - Sat, Closed Tues & Wed

ATMOSPHERE: Casual, **NOISE LEVEL:** Comfortable

RECOMMENDATIONS: Caprese Bruschetta; Gruyère Melts; Roasted Veggie Salad; Isle of Capri Pizza; Louisiana Jambalaya; Fresh Atlantic Salmon; Filet Mignon

LIQUOR SERVICE: Full Bar; Lea & E.J.'s Carefully Chosen Wine List; Hand Muddled Old Fashion; Sangria; Tom Collins; Pumpkin Pie Martini; Fresh Vodka Lemonade

PRICES: Apps: \$8 - \$10; Entrees: \$16 - \$25, Pizzas: \$12 - \$20

RESERVATIONS: 2-20; Private Parties up to 100;

Recommend making reservations online at LMayEatery.com

PAYMENT OPTIONS: 5% Discount for Cash, Also accepts Check, Debit, All Major Credit Cards

ACCESSIBILITY: Proudly Accessible Dubuque Certified

CATERING: Lunch & Dinner, **TAKE OUT:** Yes

DELIVERY: No, **PARKING:** On Street



L.MAY EATERY by rich belmont

L.May Eatery is named after Lillian May, the grandmother of Restaurateurs Lea and E.J. Droessler. Grandma was always in her kitchen cooking something made from fresh vegetables and herbs just picked in her garden. The grandkids were always excited to visit her because the tastes and smells of her home cooking were so enticing.

From the time they were little Lea and E.J. dreamed of owning a restaurant that would serve great tasting home style dinners just like the ones they enjoyed at Grandma May's house. Lea got a head start. At 13 she began working in a Cuba City, WI restaurant as a dishwasher, busser and waitress. E.J. got into the business a little later as a bartender and worked in several places in East Dubuque and Galena, IL. All through college the Droesslers worked in restaurants and kept notes on what it takes to serve "really, really good homemade food".

Lea was accumulating an extraordinary amount of restaurant experience at a very young age. She caught the attention of a successful Restaurateur in Galena who asked her to be his General Manager. Lea says she is still very appreciative of the opportunity she was given to learn all aspects of the business from general management to marketing to personnel training and staffing.

When a friend offered to finance a down payment, and a restaurant property on Main Street in Dubuque became available, L.May Eatery was born. In just two and a half years it has developed a reputation for consistently good food. It helps that the Droesslers had the good sense to put an accomplished chef in the kitchen. For ten years Juan Dorantes (pictured above with Lea) sharpened his culinary skills at Fried Green Tomatoes in Galena. Now Juan, as Head Chef of L.May, concentrates on preparing unusual, made from scratch, memorable dinners. He keeps the cuisine fresh by using local ingredients and he makes sure your experience never gets old by changing the complete menu three or four times a year and offering a nightly special off menu. Every night there is something new; either an appetizer, soup, entrée or dessert.

The patrons say they taste the quality. They know every effort is made to turn them into regular customers. Produce and herbs are purchased from the local farmers market.

Cooking healthy is always a top priority; there are no fryers in the kitchen. Fresh ingredients are used to enhance taste instead of employing tricks like smothering food in butter.

There is even a gluten free pizza crust.



L.May Eatery is a true fine dining establishment with a casual meet your friends after work atmosphere. The Caprese Bruschetta is made with fresh mozzarella, tomatoes and basil and drizzled with olive oil and Chef Juan's homemade Balsamic Glaze. The Gruyère Melts are fresh mushrooms filled with rich roasted



pepper hummus, a dip made from chickpeas, lemon juice and garlic, and melted Gruyère, a Swiss cheese with a sweet nutty flavor.

The soups and salads are all made fresh but the standout is the Roasted Veggie Salad. It consists of artichoke hearts, roasted red peppers, asparagus and red onion on fresh greens with goat cheese and Juan's special Balsamic Glaze.

The new menu consists of nine entrées chosen to provide a lighter fare for hot summer nights. They are all delicious but in my opinion the really great ones include Louisiana Jambalaya; a bowl of Italian sausage, shallots, shrimp, lobster and mussels combined with tomatoes, corn, rice and Caribbean spices. The Filet Mignon is a Choice, Black Angus tenderloin topped with Bleu Cheese Herb butter and Demi-Glazed Red Wine Sauce. The Lobster Lasagna is uncommonly good. It's like traditional Lasagna but with layers of Lobster, Mozzarella, Parmesan and Ricotta cheeses covered in a Cayenne Pepper Champagne sauce. Juan prepares this sauce from his own recipe. He combines Lobster stock, cream, champagne and other secret ingredients. The Atlantic salmon is very popular. A pan-seared Chilean filet is baked with a Honey-Cinnamon Glaze and served over a wonderful sweet potato mash. My favorite is the Bone-In Prime Rib of Pork. This is a Pork Rib Roast pan-seared and then baked and finished with a Negra Modelo Beer Reduction Sauce served over Garlic Rosemary mashed potatoes. This sauce is truly a work of art. Juan mixes the Mexican beer, a



dark sweet malt lager, with garlic, fresh pepper and Pork Demi-Glaze and reduces it by cooking at 300 degrees.

I would be remiss if I didn't mention the pizzas. There are currently eight on the menu or you can customize your own by choosing from a long list of sauces, cheeses and toppings. These pizzas are thin crust and baked in stone deck ovens. The L.May Pizza is very popular. It has a coating of red sauce topped with Italian sausage, Prime Rib morsels, capers, mushrooms, onions, asparagus, mozzarella and a sprinkle of goat cheese. My favorite is the Isle of Capri. It is an olive oil and garlic roasted crust topped with fresh mozzarella, basil and tomatoes drizzled with olive oil, balsamic glaze, sea salt and cracked pepper.



If you are adventurous try Juan's favorite. The Fiesta Dorantes has a Mexican Mole sauce and is topped with Cajun chicken, red and green peppers, scallions, mozzarella and smoked Gouda cheese. The Mole is another one of Juan's specialties. This sauce has 35 ingredients! The main ones are Chocolate,

Ancho Chiles, Basil, Pumpkin Seeds, and Chipotle peppers cooked for an hour and a half in a chicken base.

Now that it's summer relax at an outside table. As you watch the world go by savor dinner accompanied by a fine bottle of wine. Lea is a connoisseur and stocks her cellar with wines carefully chosen to pair well with the menu.

If you have been reading my columns you know I never skip dessert. The Mixed Berry Brownie served with Vanilla Bean Ice Cream and drizzled with Chocolate Liquor is the house specialty! So are the Seven Layer Chocolate and Raspberry White Cakes. And just to keep the regular customers from getting bored there are always a couple of extras desserts available. Like Apple and Strawberry Crisp or Tiramisu, Cheese Cakes or home-made Crème Brulee.

There is one thing you can't help noticing at L.May Eatery. The patrons always look so well fed and happy. It's as if they are visiting with family and friends in Grandma's kitchen!



Lightning Fest

July 16-17, Dyersville, IA

Lightningfest is coming to Dyersville July 16 & 17 and it's totally free to attend! Johnny Lightning is just one of the many exciting toy lines from Dyersville manufacturer RC2.



This is an exciting family oriented event where collectors come together and get a glimpse at new 2011 releases from the company, and much more, including autograph sessions with a couple of genuine TV legends from the TV series, The Dukes of Hazzard. James Best, a.k.a. Roscoe P. Coltrane as well as Ben Jones, a.k.a. "Crazy Cooter". And to round out the experience, the travelling Canadian Dukes Museum will be in town with a replica General Lee and more on Saturday July 17 from noon - 5 p.m. Learn more at CanadianDukes.com.



There will be a silent charity auction, giving you a chance to own a rare piece of Johnny Lightning history and benefit Relay For Life. You can also buy, sell or trade die-cast collectibles and toys.

Take part in a Johnny Lightning Design

Forum. Senior Designer Tom Zahorsky will be discussing the process of designing a Johnny Lightning car from start to finish and give a behind the scenes look into 2011. To pre-register, please send your contact information to: jllighting@gmail.com.

New this year is Gravity Racing, the modern name for soap box derby racing, where non-motorized cars race down a track pulled only by the force of gravity and quality craftsmanship.

Free bingo will also be hosted on Friday. Meet the JL Team in the RC2 Conference Center at 5:30 p.m. for a chance to win valuable prizes. Lunch will be served Saturday, from 11:00-12:30pm. Proceeds from lunch will again benefit the Alzheimer's Association Memory Walk Team of Domeseyer/Helle. Don't miss your chance to get 1 of 150 Lightning Fest Exclusive cars!



On Saturday July 17, the JL Design Team will hold the annual Lightning Fest car show in the RC2 parking lot. The show is FREE to enter and attend! The show will take place rain or shine from 2-5pm. To register your pride-and-joy, please contact Cheryl Reiter at: clreiter@rc2corp.com.

And finally, the Celebrity Wiffle® Ball Game takes place on Saturday at 6:00p.m. Sign up today and play ball with fellow collectors, the JL Team, and celebrity guests. All players must be 10 years or older. Let's play ball! To register, please contact Jayne Hogan at jmhogan@rc2corp.com. Officially sponsored by Wiffle® Ball Inc.

