

LANOCE'S FINE FOOD FOR FILM

FALL MENU

CHICKEN CACCIATORE

Boneless Chicken Braised With Onions, Bell Peppers, Garlic, Plum Tomato Finished With Fresh Herbs.

BLACK ANGUS SIRLOIN BORDELAISE.

Roasted Sirloin Sliced And Finished With A Red Wine Demi Glace.

PORK SHOULDER ROAST WITH APPLES

Slow Roasted And Accompanied By Roasted Apples, With White Wine Demi Glace.

MUNK FISH AMÉRICAINÉ

(Poor Mans Lobster) Roasted Medallions With A Garlic, Fennel, Saffron Broth.

RATATOUILLE

Slow Roasted Eggplant, Zucchini, Tomato, Onion, Garlic And Fresh Thyme.

BUTTERNUT SQUASH.

Local Fall Squash, Braised With Orange, Maple, And Sage.

BASMATI RICE PILAF WITH SAFFRON

Simmered With Tomato, Spanish Saffron .

ARTICHOKE HEART PALM SALAD

Artichoke Hearts, Onion, Celery, Olives, Capers, Seasoned With Lemon, Parsley, Extra Virgin Olive Oil.

SEASONAL SOUPS

Made with all natural locally sourced ingredients, and skillfully seasoned.