

Joe La Noce's Fine Food For Film

Summer Seafood Dishes

Ahi Tuna With Pickled Ginger And Plum Barbeque.

Grilled With A Cajun Spice, Topped With Pickled Ginger And Finished With A Plum Sauce.

Gulf Shrimp Scampi

Roasted With Olive Oil, Garlic, Sea Salt And Black Pepper. Finished With A Natural Seafood Stock Reduction.

Monkfish Marseillaise

Roasted Monkfish, Simmered With Saffron, Fennel Broth With Prince Edward Island Mussels.

Salmon Poached And Served With Parsley Aoli

Poached Organic Salmon Filet, Served Chilled And Finished With A Roasted Garlic And Parsley Sauce.

Summer Flounder With Baby Shrimp en brotho.

Roasted With Oregano, Garlic, Sea Salt And Red Pepper And Finished With A Seafood Broth With Baby Shrimp.

Sea Scallops With Lime And Tiquilla

Marinated In Ginger, Garlic, Lime. Honey And Tiquilla. Roasted And Finished With Fresh Parsley.

