

# LANOCE'S FINE FOOD FOR FILM



## AHI TUNA SOY HONEY AND GINGER

Sushi Grade Tuna, Cajun Spiced, Finished With A Soy, Honey, Ginger And Orange Sauce.

## ALASKAN HALIBUT EN BRODETTO

Roasted Filet Roasted With Cannellini Beans, Onion, Garlic, White Wine, Tomato, Fresh Basil.

## ATLANTIC COD PROVENCAL

Roasted Filet, Finished With A Classical Extra Virgin Olive Oil, Fresh Tomato, Onion, And Garlic Sauce.

## ATLANTIC DIVER SCALLOPS

Roasted With Sea Salt And Cracked Pepper, Caper And Lemon Basil Sauce. Garnished With Red Caviar.

## ATLANTIC SEA BASS

Roasted With A lemon, Finished With A Browned Butter, Caper, Lemon And White Wine Sauce.

## ATLANTIC SWORD FISH

Grilled With Our Cajun Spice And Finished With A Mango, Pineapple, And Lime Salsa.

## BRODETTO CODA DI ROSPO

Monkfish In A Light Garlic, White Wine, Anchovie, Parsley, Tomato Broth.

## LOUISIANA CRAB CAKES

Lump, Fin Crab Seasoned With Celery, Onion, Garlic And Fresh Parsley. With Remoulade Sauce.

## FILET OF SOLE WITH FENNEL.

Roasted With A Fennel Pollen, Garlic, Grape Tomato, In A White Wine Clam Broth.

## IDAHO SPRINGS RAINBOW TROUT.

Pan Roasted And Finished With A Lemon, Baby Fennel, Basil Sauce.

## MUSSELS LUCIANO

Prince Island Mussels, With Anchovies, Garlic, Oregano, Parsley, And White Wine.