

Joe La Noce's Fine Food For Film

Lunch Menu

Black Angus Sirloin Accompanied By Roasted Pearl Onion And Guinness.

Sirloin Roasted With Sea Salt And Cracked Black Pepper. Finished With Roasted Pearl Onion With Guinness Stout.

Monkfish Marseillaise

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

Penne Pasta With Kale Tomato Cream.

Baby Kale, Garlic, Onion, Diced Tomato And A Touch Of Cream.

Red Beets With Honey.

Roasted Red Beets With Red Onion And Clover Honey.

French Beans Marinara

Steamed With Plum Tomato, Garlic And Basil.

Polenta With Mushroom Ragout

Imported Fine Milled Cornmeal Simmered With Sea Salt And Served With A Mushroom Ragout.

Field Greens

Romaine, Radicchio, Micro Greens, Cucumber, And Grape Tomato.

Minestrone Soup.

Root Vegetables, Navy Beans, Peas, Simmered In A Tomato Herb Broth.



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Free Range Chicken Breast Florentine

Stuffed With Spinach Mousse, Finished With A Champagne Sauce.

Alaskan Halibut Nantua

Roasted Halibut Filet With A Lobster Sauce.

Ditalini Pasta With Cannellini Beans

White Beans Simmered With Vidalia Onion, Garlic, Bay Leaf And Diced Plum Tomato With First Press Sicilian Olive Oil. Tossed With Little Tube Pasta.

Asparagus Roasted With Lemon.

Pencil Asparagus, Roasted With Garlic, Extra Virgin Olive Oil, And Lemon.

Acorn Squash With Maple

Roasted With Maple, Thyme, And Orange.

Fennel Gratin

Fennel Braised With Onion, Garlic And Cream Finished With Parmesan Cheese.

Basmati Rice Pilaf

Simmered With Onion, Garlic, And Bay Leaf.

Field Greens

Romaine, Radicchio, Micro Greens, Cucumber, And Grape Tomato.

Beef Barley Soup

Black Angus, Root Vegetables, Pearl Barley, Simmered With Tomato And Herbs.



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Pork Tenderloin With Rosemary, And Pineapple Chutney

Roasted Tenderloin, Seasoned With Rosemary And Spice And Accompanied By House Made Pineapple Chutney, Finished With A Natural Stock Reduction.

Seafood Newburg

Shrimp, Scallops, Lobster, And Tuna, Simmered With A Sherry Wine, Tomato, Garlic Cream Sauce.

Rigatoni Pasta With Gorgonzola Spinach Cream.

Shallots, Garlic, White Wine, Baby Spinach, Fresh Basil, Cream And Gorgonzola Cheese.

Roasted Wild Mushrooms

Cremini, Oyster, Shitake Mushrooms Roasted With Extra Virgin Oil, Garlic, And Seasoned With White Balsamic Vinegar.

Spaghetti Squash.

Roasted With, Orange Honey And Spice.

Carrots Vichy

Slow Roasted With Brown Sugar, Butter And Parsley.

Farro Pilaf

Simmered With Garlic, Shallots And Fresh Basil.

Roasted Lamb With Barley Soup

Root Vegetables, Roasted Garlic, Lamb, Tomato And Herbs Simmered With Fresh Thyme.

Field Greens

Romaine, Radicchio, Micro Greens, Cucumber, And Grape Tomato.



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Black Angus Meat Loaf

Seasoned With Onion, Garlic, Fresh Parsley And French Bread, With A Tomato Glaze And Old Fashioned Gravy.

Filet Of Sole With Seafood Stuffing.

Atlantic Sole Stuffed With Cod, Salmon, Shrimp, And Crab meat. Roasted With Lemon, Butter And Hungarian Paprika.

Farfalle With Roasted Fennel And Tomato Cream

Roasted Fennel, Beef Steak Tomato, Garlic And Parmesan Cheese Finished With Cream.

Ratatouille

Pan Roasted Eggplant, Yellow Squash, Zucchini, Tomato, Onion, Garlic And Fresh Thyme Simmered With White Wine. Over Brown Rice

Peas And Carrots

Simmered With Butter, Sea Salt And Pepper

Mashed Potato With Butternut Squash.

Idaho Potato, And Butternut Squash With Basil And Cream.

Pasta Fagioli.

Tube Shaped Pasta Tossed With Root Vegetables, White Cannellini Beans, And Tomato With Extra Virgin Olive Oil And Garlic.

Field Greens

Romaine, Radicchio, Micro Greens, Cucumber, And Grape Tomato.



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Lamb Stew (Idaho Grass Fed)

Classical Lamb Stew With Carrots, Celery, Onions In A Natural Stock Reduction. Over Rice.

Sea Food Pot Pie

Shrimp, Scallops, Cod, Monk Fish, Simmered With A Volute With A Touch Of Cream With A Savory Crust.

Orecchiette Pasta With Venison Bolognese.

Venison, Carrot, Celery, Onion, Mushrooms, Garlic, Tomato And Fresh Herbs Simmered With Red Wine And Tomato.

Broccoli

With Garlic, Extra Virgin Olive Oil, And Seasoned Bread Crumbs.

Butter Nut Squash.

With Maple, Sage And Orange.

Cauliflower With Caraway.

Roasted With Extra Virgin Olive Oil, And Toasted Caraway.

Brown Rice Pilaf With Saffron And White Truffle Oil.

Simmered With Tomato, Spanish Saffron And Truffle Oil.

Field Greens

Romaine, Radicchio, Micro Greens, Cucumber, And Grape Tomato.

Corn Chowder

Celery, Onion, Corn And Potato With A Touch Of Cream.



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Lentil Soup With Bacon And Roasted Garlic.

Simmered With Herbs And Natural Smoked Maple Bacon And Chicken Stock.

Beef Barley Soup

Black Angus, Root Vegetables, Pearl Barley, Simmered With Tomato And Herbs.

Broccoli Di Rape Soup

Pureé Of Broccoli Di Rape, Onion, Garlic, Celery, And Fresh Basil, Finished With Parmesan Cheese.

Broccoli And Roasted Potato Soup

Broccolini, Onion, Celery And Roasted Potato Simmered With Basil And Parsley.

Butternut Squash Soup.

Puree Of Squash, Onion, Carrot, And Spice Finished With Cream.

Spanish Black Bean Soup.

Root Vegetables, Sweet Peppers, Roasted Garlic, Tomato, Toasted Coriander And Black Beans Simmered And Finished With Madeira.

Carrot Soup.

Onion, Garlic, Celery, Fresh Thyme And Cream.

Chicken Vegetable And Risotto Soup

Root Vegetables, Risotto, Herbs, And Natural Stock.

Duck With Wild Mushroom Soup.

Free Range Duck, Simmered With Shiitake, And Japanese Mushrooms In A Ginger Broth.

