

Lavendou will offer for the Holidays our Sonoma Artisan Foie Gras and Duck Selection.



Sonoma-Artisan Foie Gras

Artisan "l'Ancienne" was introduced into the market in early 2003 and is the premium brand of the Sonoma Foie Gras farm. The word "artisan", now an integrated part of our original name, represents foie gras as made by the artisans of Southwest France. It represents our limited, artisanal production, using the traditional diet and evisceration methods that we learned while living in Dordogne.

After being raised for about 12 weeks on all natural feed, the ducks are fed for 2 weeks with an old-fashioned, whole cooked corn diet that contains no antibiotics or hormones, which results in a more flavorful foie gras.

The processing takes place in close proximity to the farm, and the evisceration is performed once the carcass is cold, which avoids any damage to the structure of the foie gras and meat. These are air-chilled overnight and then vacuum-packed, resulting in a clean, easy to work with product. Our production techniques have allowed us to create a product of unique quality, bringing together finesse of taste and excellent yields when cooked. Order need to be placed by Saturday for the following Thursday delivery.



Slices Foie Gras Grade "A" (2 oz. ea - 10/pack) \$9.00 Each Slice



Bloc de Foie Gras 6.5oz \$40.00 each

Magret Breast Fresh (Duck Steak) (0.80 lbs) \$15.00 each



Apple & Hickorywood Smoked Duck Breast (0.90 lbs) \$20.00 each

Pastrami Duck Breast \$22.00 each



Legs (Moultard Duck) (0.75-0.85 lb ea.) \$9.00 each



Bratwurst (Foie Gras & Pork) (5/pck 1lb) \$22.00 for 5 Units