



VALENTINE'S EVE 2010

First Course Starter

Asparagus & Pinenut Pastiere

a quiche-like tartlette with the fresh, rustic flavors of roasted pinenuts and asparagus spears

Second Course Repast¹

Saláde di Amoré

baby, organic greens, balsamic caramelized apples, figs, and sweet onions, toasted pecans, blue cheese crumbles, and a light drizzle of our **bfg** house balsamic vinaigrette

Two Hearts A Fire

spiced, marinated artichoke hearts, seared and oven roasted, tossed in a lively vinaigrette on a bed of romaine hearts salad

Gold Nugget Oyster Salad

fresh, gulf oysters, lightly breaded and fried on a bed of crunchy salad greens served creole-style with remoulaude

Third Course Entree

Orange & Honey Glazed Game Hen

black-iron seared, oven-roasted, hormone-free
Cornish game hen
dressed in a mulatto
crawfish & mushroom
sauce that says Bayou
Delight

\$38

Rainbow Trout Amandine

whole, boneless, fillet of
wild-caught rainbow
trout pan-sautéed and
drenched in a toasted
almond lemon butter

\$46

Filet Mignon ala Crème

hand-cut, aged CAB²
Prime tenderloin with
hickory-smoked bacon,
grilled to perfection and
topped by Jumbo-lump
crab meat in a sweet,
creamy reduction

\$65

Fourth Course Dessert

Mousse au Chocolat aux Noisettes et au Whiskey (for two)

perfumed chocolate mousse with hazelnuts and whiskey

¹to Repast is to retire or remove from the room, hence the first thing taken fro the table brings us to the Repast

²Certified Angus Beef is a voluntary grading program for Angus steers one to three years old for which only 8% qualify

the blue frog

Brett Spivy · Executive Chef

GRILL

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