

# **The Bay House Restaurant**

## **Chefs Tasting Menu**

### **For Garden Restaurant Week**

Three Courses ~ \$25 per person

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#### **Shrimp Bisque**

Fresh Corn & Tasso

#### **Fried Oysters**

on the shell with a tangy bayou remoulade

#### **Bay House Caesar**

romaine lettuce, parmigiano-reggiano,  
herbed croutons

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#### **Grilled Mahi Mahi**

tavern mash, broccolini  
charred pineapple & mango chutney

#### **Chef Diana's Rigatoni**

house made spicy italian sausage bolognese  
shaved pecorino romano

#### **Grilled Bistro Steak**

with tavern mashed potatoes, grilled asparagus

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#### **Chocolate Banana Bread Pudding**

with Crème Anglaise and a Valrhona Fudge Sauce

#### **a Trio of Sorbets**