



"The lush, intimate courtyard off of a French Quarter street creates the perfect atmosphere for fine dining at Bayona. Every dish excels and offers multiple textures to satisfy your palate. But, make sure to save room for the chocolate tart!"

Thanks for joining
Susan & Greg Regina Ke...

"Intimate,"
BAYONA

"Lush Courtyard"

"PERFECT ATMOSPHERE"

Established 1990 430 Dauphine Street

"FINE DINING"

Re:
ViewX
CORPORATE REALTY

Re:CIPE Elegant Oyster & Artichoke Soup

Ingredients

3 tablespoons olive oil or butter
1 medium onion, finely chopped
2 stalks celery, finely chopped
1 12-ounce can artichoke hearts,
rinsed and chopped (or an equal
amount of fresh hearts)
1 clove garlic, minced
3 tablespoons flour
½ cup dry white wine
2 cups milk
1 pint oysters, drained
(reserve the liquid) and
coarsely chopped
1 cup heavy cream
4 scallions, minced
Salt & pepper to taste
Hot sauce
Fresh lemon juice, as desired
Classic Croutons (optional)

Method

In a 2-quart saucepan, heat the olive oil or butter until it starts to sizzle. Add the onion, celery, artichoke hearts, and garlic and stir. Sauté for 5 minutes, then sprinkle with the flour and stir. Slowly whisk in the white wine, the milk, and the oyster liquid. Bring to a boil, stirring or whisking, then add the cream, reduce heat and simmer for about 10 minutes. Stir in the oysters, scallions, and a little salt and simmer about 5 more minutes. Season to taste with salt, pepper and hot sauce, add a squeeze of lemon and garnish with Classic Croutons (optional).



Enjoy this scrumptious recipe from Bayona compliments of **CORPORATE REALTY**

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