



Bistro Daisy



MAGAZINE

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CORPORATE REALTY

Featured from left to right: Jeanne Booth, CPM, CCIM, General Manager, One Canal Place. Maureen Clary, CPM, General Manager, Benson Tower. Meg Carrone, CPM, CCIM, Sales and Leasing Associate. Helen Siegel, Director, Special Projects. Barbie Landry, CPA, Controller.

The logo for Bistro Daisy is written in a white, cursive script font on a black background. Above the logo, there is a photograph of a bar area with various bottles and a vase of pink roses.

Bistro Daisy

Bistro Daisy is a quaint eatery named

after the owners' daughter. The bistro opened in the summer of 2007 and is nestled in the heart of Uptown New Orleans on Magazine Street near Nashville. Following the American Bistro style, with French overtones, the menu features fresh, seasonal and often local ingredients.

Oysters Poached in Herbsaint Cream

Ingredients

- 32 oysters, drained
- 2 tablespoons butter
- 1 small head fennel, trimmed of stalks and julienned
- 1/2 of a red onion, julienned
- 3 cloves garlic, sliced thin
- 6-8 slices of bacon, cut into squares and rendered crisp
- 3 ounces Herbsaint (Pernod or Pastis can be substituted)
- 4 ounces heavy cream
- 2 cups sautéed baby spinach
- Croutons and chives to garnish
- Salt and pepper to taste

Method

In a large sauté pan, heat the butter then add the fennel, onion and garlic. Cook over high heat until just tender. Add the cream, then the Herbsaint (cream first helps to stop the Herbsaint from flaming up). Reduce until almost dry.

Add the drained oysters and cook over high heat until the oysters are just done (1-2 minutes for 32 oysters). Add salt, pepper and the bacon. Divide the spinach between 4 bowls and evenly distribute the oysters among each. You do not have to use all of the juice.

Garnish each bowl with croutons and chives and serve immediately.



Please enjoy this recipe from Bistro Daisy
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