

# BRIDGETOWN FINER MEATS

## 2026 FRIDAY GOURMET FISH MENU

PICK UP FRIDAYS DURING LENT, HOT AT 5:00PM

CALL 513-574-3100 TO RESERVE

All meals are based on market price. We will have pricing on Friday the week before.

This year we have teamed up with Mon Petite Choux French Bakery to pair an elegant dessert with each of our gourmet fish offerings. Desserts are optional and sold separately.

### **FEB. 20<sup>th</sup> BUTTER ROASTED HALIBUT**

Farro, Arugula, Fried Shallots, Apple, Toasted Pecan, Parmesan / Halibut, Asparagus, Castelvetrano Olives, Green Onion, Tarragon

*Lemon Panna Cotta — Lemon zest, shortbread crust. \*add \$12.00*

### **FEB. 27<sup>th</sup> HONEY GARLIC GLAZED SALMON**

Baby Kale and Brussels Sprout Salad / Honey Garlic Glazed Salmon with Basmati Rice

*Crème Brûlée — Classic Vanilla. \*add \$12.00*

### **MAR. 6<sup>th</sup> CRAB STUFFED LEMON SOLE**

Mixed Green Salad, Toasted Goat Cheese Rounds / Crab Stuffed Lemon Sole with Asparagus

*Vanilla Bean Mille-Feuille — Vanilla bean pastry cream and diplomat cream layers between puff pastry (Napoleon). \*add \$12.00*

### **MAR. 13<sup>th</sup> PARMESAN CRUSTED CHILEAN SEA BASS**

Roasted Garlic & Black Kale Caesar Salad / Parmesan Crusted Chilean Sea Bass

*Elegant Brown Butter Bread Pudding — Finished with a delicious bourbon glaze. \*add \$12.00*

### **MAR. 20<sup>th</sup> SHRIMP AND GRITS**

Sweet Potato Fries, Sautéed Shrimp, Stoneground Grits, Gravy

*Lemon Tiramisu (no coffee) — Limoncello soak, mascarpone cream. \*add \$12.00*

### **MAR. 27<sup>th</sup> SALMON WELLINGTON**

Haricots Verts / Salmon Wellington

*Strawberry Joconde Sponge Entremet — Joconde sponge layered with strawberry confit and whipped vanilla cream. \*add \$12.00*

**WINE PAIRINGS AVAILABLE EACH WEEK. SEE ANGELA AT THE BFM WINE SHOP. 513-574-3900**

\*ALL DINNERS MUST BE RESERVED BY 11AM THE DAY BEFORE WITH A CREDIT CARD. PICK UP IS AT 5 PM. MENU SUBJECT TO CHANGE BASED ON AVAILABILITY.