



## 2017 PRIVATE PARTY DINNER SET MENU

Select 3 items from each course - CI\$55.00 per person

### FIRST COURSE

(choose three appetizers)



#### 'Soup Of The Moment'

*prepared fresh daily*

#### 'Brasserie Catch' Smoked Fish Dip

*local avocado, pickled red onion,  
charred lemon, grilled sourdough*

#### Roasted Local Pumpkin Salad

*mixed greens, spicy pumpkin seed granola,  
garrotxa goat cheese, walnut vinaigrette*

#### 'Brasserie Catch' Tuna Tartare

*spicy soy vinaigrette, avocado puree,  
pickled radish, island crisps*

#### 'Brasserie' Grilled Cheese

*soft brie, white truffle,  
seasonal jam*

### MAIN COURSE

(choose three entrees)



#### Grilled New York Strip

*lyonnaise potato, garden greens,  
fermented mustard green chimichurri*

#### 'Brasserie Catch'

*from the brasserie's own fishing boats,  
chef's daily preparation*

#### Harissa Marinated Rack of Lamb

*cauliflower couscous, carrot puree,  
garden mint yogurt*

#### Garden Herb Roasted Chicken

*roasted local pumpkin, garden kale, salsa verde*

#### Roasted Zucchini Risotto

*sundried tomatoes, arugula, basil pesto,  
sunflower seeds, parmesan*

### DESSERTS

(choose three desserts)



#### Sticky Toffee Date Pudding

*seasonal ice cream,  
lemon curd, caramelized ginger*

#### Valrhona Chocolate Mousse Cake

*cayman sea salt caramel ice cream,  
caramelized banana*

#### Pecan Tart

*seasonal ice cream, dulce de leche*

#### Gluten Free Vegan Cayman Mango

#### Upside Down Cake

*south sound coconut banana sorbet,  
mango caramel*

#### Creme Brulée of the Day

*chef's daily preparation*

*...or let us create a custom menu for you.*

\*please note that the menu is subject to change due to availability of product - ask about our seasonal options

Reservations: 945-1815  
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