

MONDAY'S SECRET PLEASURE

(February 20th, 2012)

Duck Confit

Garden Lettuce, Cranberries, Madras Curry Aioli

or

"Brasserie Catch" Chowder

Garden Calaloo, Sweet Corn, Local Tomatoes

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## *"Brasserie Catch"*

*Local Tomato Risotto, Garden Swiss Chard, Aged Balsamic*

or

## *Grilled Certified Angus Beef Skirt Steak*

*Home-Made Udon Noodles, Garden Pak Choi, Snap Peas,  
Pickled Shitake Mushrooms, Soy Broth*

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Garden Rosemary Flan

*Lower Valley June Plum & Georgia Peach Compote,
Almond Streusel*

Accompanied with:

Villa Maria, Sauvignon Blanc, New Zealand 2011

or

Ch. de Pennautier, Terriers d'Altitude, France 2008

\$ 75.00 per couple
plus gratuity

a la carte menu available



One of the island's secret pleasures.

Reservations 945-1815

www.brasseriecayman.com

The Brasserie supports Cayman artisan purveyors by purchasing as much local / organic produce as possible for use in our menus along with produce right out of our own organic garden. Our fresh seafood is brought to you by our own fishing boats 'Brasserie Catch I' & 'Brasserie Catch II'.