

## 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*

#### Garden Kale Caesar Salad

*sourdough croutons, shaved parmesan,  
meyer lemon vinaigrette*

#### Cayman Tomato Salad

*marinated buffalo mozzarella, local arugula,  
garden basil, black garlic vinaigrette*

#### 'Brasserie Catch' Ceviche

*seasonal aguachile, cashews, cilantro,  
seasoning pepper, island crisps*

#### 'Brasserie' Grilled Cheese

*soft brie, white truffle,  
seasonal jam*

### MAIN COURSE

(choose three entrees)



#### Grilled Certified Angus Beef Tenderloin

*local Sweet potato stuff roasted onion,  
garden greens, shaved garlic, cabernet jus*

#### Fresh Catch Of The Day

*from The Brasserie's own fishing boats,  
Chef's daily preparation*

#### Roasted Pork Loin Roulade

*cayman tomato & fennel soffritto, roasted kale,  
spinach potato puree, garden radish*

#### Blackened Joyce Farms Chicken Breast

*hominy grits, local okra, mustard greens,  
house pickled seasoning peppers*

#### Cavatelli Pasta

*garden spring vegetable ragout,  
meyer lemon gremolata, shaved parmesan  
(add grilled chicken or black tiger shrimp)*

### DESSERTS

(choose three desserts)



#### Sticky Toffee Date Pudding

*seasonal ice cream, candied pecans*

#### Flourless Chocolate Almond Cake

*tiramisu ice cream, amaretti cookie*

#### Gluten Free Vegan Carrot Cake

*seasonal sorbet, caramel*

#### Creme Brulée of the Day

*chef's daily preparation*

#### South Sound Coconut Cream Tart

*chocolate custard, brasserie honey meringue*

*...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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