

# The Brasserie Guest Chef Series

Friday, April 9th, 2010

## Chef Clay Conley

Executive Chef for Mandarin Oriental, Miami



7pm Cocktails, 8pm Dinner

### **Passed hors d'oeuvres**

*Pork Belly with Brasserie Garden Slaw*

*Local Conch Salad with Island Crisp*

*Chilled Watermelon & Ginger Soup*

*De Chanceney Cremant Rose, Loire Valley, France*

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### **Seared Tuna Tataki**

*Green Goddess, Soy Vinaigrette, Crispy Yucca Salad*

*Saint "M" Riesling, Pfalz, Germany*

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### **Yogurt Marinated Swordfish**

*Toasted Pita "Fattoush", Brown Butter Cashews,*

*Minted Yogurt, Spiny Lobster*

*Paul Hobbs, El Felino Chardonnay, Argentina*

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### **Grilled Beef Tenderloin**

*Crispy Potato Cakes, Roquefort, Grilled Spring Onions*

*Haut Fangers, St. Emilion, Bordeaux, France*

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### **Chocolate Pudding Sabote Panna Cotta**

*Local Passion Fruit Soup, Local Passion Fruit Sorbet,*

*Coconut Sesame Crunch*

*Batasiolo Moscato Di Asti*

Wines provided by



CI \$85.00 per person plus gratuities

At the age of 35, chef Clay Conley has already logged in a remarkable two decades of experience in all aspects of the restaurant industry. A native of rural Maine who got his first taste of the business at age 12, volunteering to work in the kitchen of a local restaurant, Conley passionately pursued his calling, eventually becoming a protégé of renowned chef Todd English at Olives restaurant in Boston. Working with the celebrity chef for almost a decade at various temples of haute cuisine, including Olives at Bellagio in Las Vegas, he was tapped by Mandarin Oriental, Miami in 2005, to helm the kitchen at the award-winning Azul.

He has appeared on NBC's The Today Show numerous times and Fox and Friends, and been featured in a slew of high-profile national publications, including Gourmet, Food & Wine and USA Today.

Chef Clay is a friend of The Brasserie Team and we're thrilled to have such an accomplished chef join us for this special evening on April 9 to share his talent and passion for food with Cayman. Chef Clay, Chef Dean and Chef Brad will be conducting a cooking class on April 11 in The Brasserie kitchen for a limited number of persons.