



THE BRASSERIE

**The Brasserie Cooking Class Series
with Chef Dean Max & Chef Ken Vedrinski**

Sunday, June 20, 2010, 11am



Spicy Mango Martini

*garden scotch bonnet, garden seasoning pepper
local mango puree, vodka*

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First Course

**Chilled Summer Vegetable Gazpacho**

*Satin Snapper Ceviche*

Loimer, Grüner Veltliner, Kamptal, Austria 2008

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Second Course

Grilled Beef Tenderloin

Breadfruit Au Gratin Stuffed Sweet Onion

Terrazas de los Andes 'Afincado', Malbec, Mendoza, Argentina 2004

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Dessert Course

**Coconut Rice Pudding**

*Local Mango Compote, Cardamon Cream*

Chateau Manos, Cadillac, France 2003

\$75 per person plus gratuity