



THE BRASSERIE

TORTUGA RUM GO.

BRASSERIE HARVEST DINNER SERIES

Thursday, March 18th, 2010
7pm cocktails 8pm dinner



Passed with Champagne

*Local Welks on Asian Spoon
Tuna Sashimi with Avocado Foam*

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#### **First Course**

*Chilled Brasserie Garden Cucumber Soup  
Local Arugula Salad with Brasserie Garden Sun-dried Tomato,  
Pine Nuts, Parmesan, Lemon Vinaigrette  
Pimento Smoked Duck Breast, Beluga Lentil Puree,  
Garden Spinach Flat bread  
5yr Tortuga Rum / Ypoica cachaca*

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Second Course

*Beef Stew, Brasserie Catch with Joel's Purple Kohlrabi
& Garden Garlic Chive Slaw
12yr Tortuga Rum / Flor de Cana 4 yr*

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#### **Vegetables**

*Steamed Wild Rice, Brasserie Sweet Potato Puree, Brasserie Pak Choy,  
Roasted Garden Eggplant with Garden Herbs & Joel's Grape Tomato*

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Dessert Course

*Guava Panna Cotta
Coconut Macaroon
Rum Pound Cake with Whipped Papaya Cream
Tortuga liqueur*

\$45 per person includes bottled water
Add \$24 per person for pairing

For more information and on how you can reserve your seat
email us at reservations@brasseriecayman.com.