

# MONDAY'S SECRET PLEASURE

*(July 26, 2010)*

## *Chilled Garden Cucumber Soup*

*Garden Cucumber, Cherry Tomato, Feta, Spanish Olive Oil*

*or*

## *Cassava Gnocchi*

*Grilled Green Onion, Seasoning Pepper Cream*

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## *"Brasserie Catch"*

*House-Made Linguine, Kalamata Olives, Garden Basil, Sun-Dried Tomato*

*or*

## *Grilled Loin of Lamb*

*Truffle Potato Puree, Roasted Fennel, Local Chard, Baby Carrot, Mint Pepper Jelly*

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## *Mango Tart Tatin*

*Creme Fraiche Ice Cream*

*Accompanied with:*

*Benziger, Sauvignon Blanc, California 2008*

*or*

*Straccali, Chianti, Italy 2007*

**\$ 75.00** *per couple*  
*plus gratuities*

*a la carte menu available*



*One of the island's secret pleasures.*

*Reservations 945-1815*

*[www.brasseriecayman.com](http://www.brasseriecayman.com)*

*The Brasserie supports Cayman artisan purveyors as well as using produce from our own organic garden. Our fresh seafood is brought to you by The Brasserie's fishing boat, 'Brasserie Catch'.*