



## **MONDAY'S SECRET PLEASURE**

(March 1, 2010)

### **Sweet Corn & Coconut Curry Soup**

Lemon Oil

or

### **Local Tuna Sashimi**

Seaweed Salad, Seasoning Pepper, Micro Garden Greens, Lemongrass Soy Vinaigrette

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### **“Brasserie Catch” Local Seared Snapper**

Joel's Pumpkin Puree, Grilled Local Green Onion, Beet Root Sauce

or

### **Roasted Free Range Chicken Breast**

Brasserie Garden Basil Risotto, Joel's Micro Carrots,

Brasserie Garden Radish Slaw, Thyme Jus

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### **Local Chilled Guava Soup**

White Chocolate Mousse

Accompanied with:

Vina Maipo, Gran Vino Blanco, 2007, Chile

or

Principato, Pinot Noir, 2007, Italy

**CI \$75.00 per couple (plus gratuities)**

**a la carte menu available**

**The Brasserie supports Cayman artisan purveyors by purchasing as much local/organic products as possible for use in our menus along with produce right out of our own organic vegetable garden.**