



## LUNCH SET MENU

Select 2 appetizers / 2 entrees / 2 desserts - CI\$30.00 per person

Select 3 appetizers / 3 entrees / 3 desserts - CI\$35.00 per person

### FIRST COURSE

(choose two or three appetizers)



#### **Soup Of The Moment**

*prepared fresh daily*

#### **Caribbean Chicken Pepper Pot Soup**

*red beans, Cayman callaloo, freshly grated coconut milk*

#### **Brasserie Caesar Salad**

*kalamata olive tapenade, toast points, shaved reggiano, caesar dressing*

#### **Feta Bibb Salad**

*bibb lettuce, feta cheese, grape tomatoes, cucumber, kalamata olives, yoghurt dressing*

#### **Chili Glazed Chicken Wings**

*maple dipping sauce*

#### **Mini Argentinian BBQ**

*grilled steak, sausage, chimichuri, ciabatta toast*

#### **Crispy Calamari**

*lemon aioli, spicy Cayman sea salt*

#### **Margarita Style Flatbread**

*San Marzano puree, mozzarella, basil*

#### **Joel's Local Eggplant & Goat Cheese Flatbread**

*parsley & carrot salad*

### MAIN COURSE

(choose two or three entrees)



#### **Penne Pasta**

*Joel's basil pesto, grilled vegetables, "shower" of parmesan, alfredo or tomato sauce (add grilled chicken \$5 per person)*

#### **Grilled Certified Angus Skirt Steak**

*Cayman pepper jelly glaze, house made pickle relish, mixed baby field greens, white truffle fries*

#### **Fresh Catch Of The Day**

*from The Brasserie's own fishing boat, chef's daily preparation*

#### **Quiche & Salad**

*mixed greens, balsamic vinaigrette, chef's daily preparation*

#### **Grilled Free Range Chicken Sandwich**

*bibb lettuce, goat cheese aioli, tomatoes, pepper jack cheese*

#### **Open Face Kobe Burger**

*caramelized onions, Gruyere cheese, Brasserie style fries, red curry aioli*

### DESSERTS

(choose two or three desserts)



#### **Valrhona Chocolate Fondant**

*salted pecan caramel, crème fraiche vanilla ice cream*

#### **Roasted Banana & Tortuga Rum Bread Pudding**

*white chocolate, walnut caramel brittle, caramelized banana*

#### **Plantation House Papaya Trifle**

*papaya jelly, lemon vanilla bean custard, coconut mousse*

#### **Poached Java Rose Apple**

*sweet crème fraiche, pimento-cinnamon syrup, sesame cookie*

#### **Joel's Guava Cheesecake**

*graham cracker & Cayman honey crust*

*...or let us create a custom menu for you.*