

DINING@HOME



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• Menu 3 •

Culinary experience with a private chef option 3 CI\$115 per person

***Local Caribbean infused
Wine pairing available upon request**

Canapes

Choose 3 Canapes from Canapes Menu

Appetizer (Choose 1)

Fresh Tuna | Soy Watermelon Niçoise Salad

Local Fish Tortellini with Lobster Alfredo Sauce

Caribbean Lobster | Potato Salad*

Roasted Octopus with Spicy Pepper Sauce | Garlic Aioli

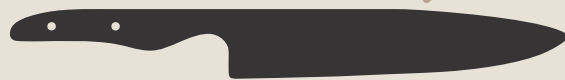
Middle course (choose 1)

Lobster Bisque and Spinach

Local Pumpkin Soup*

Prawn and Zucchini Risotto

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Entrée (Choose 1)

"Surf and Turf" CAB Tenderloin and Lobster Tail | Roasted Garlic Mash Potato | Asparagus and Honey Glace Carrots with Truffle Beef Juice

Beef Tenderloin | Roasted Garlic Mash Potato | Sautéed Spinach with Beef Jus and Mushroom

Mediterranean Seabass with Mussels and Clams Italian Fregola

Local Snapper and Caribbean Lobster with Mash Potato, Fresh Vegetables and Roasted Red Pepper Sauce*

Black Grouper with Herb Roast Potato Mediterranean Style

Dessert

Choose one from Dessert Menu