

# Steak Dinner Menu

## *Canapés to be Passed*

*Tuna Sashimi on Crispy Rice Cracker  
Seared Beef Carpaccio with Horseradish Sauce, Toast Points*

## *First*

*Roasted Butternut Squash  
Basil Oil Drizzle & Spiced Pumpkin Seeds*

## *Second*

*Large Prawns Stuffed with Basil, Garlic & Parmesan & Wrapped in Bacon  
Aged Balsamic Reduction, Local Baby Greens & Heirloom Tomato's*

## *Main*

*Angus Beef Tenderloin Marinated & Grilled  
Red Wine Tarragon Demi-Glace, Truffle Oil Drizzle  
Sautéed Wild Mushrooms, Garlic Mash, Green Beans*

## *Finish*

*Cappuccino Crème Brûlée*

DINING @ HOME



BY CHEF LLOYD BROWN

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