

# Surf & Turf Dinner Menu

## *Canapés*

*Brie Cheese Wrapped In Prosciutto, Fig Marmalade over Toast  
Oven Dried Roma Tomato, Crostini, Black Olive Tapenade*

## *First*

*Locally Grown Organic Baby Greens  
Toasted Walnuts, Red Wine Poached Pears, Crumbled Blue Cheese  
White Balsamic Vinaigrette*

## *Main*

*Certified Angus Beef Tenderloin & Caribbean Lobster Tail  
Red Wine Demi-Glace & Drawn Butter  
Au Gratin Potatoes, Honey Glazed Carrots & Garlic Green Beans*

## *Dessert*

*Warm Lava Cake  
Fresh Raspberry Coulis & Vanilla Ice Cream*

DINING @ HOME



BY CHEF LLOYD BROWN

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