

# SILVERLINING

CAYMAN ISLANDS

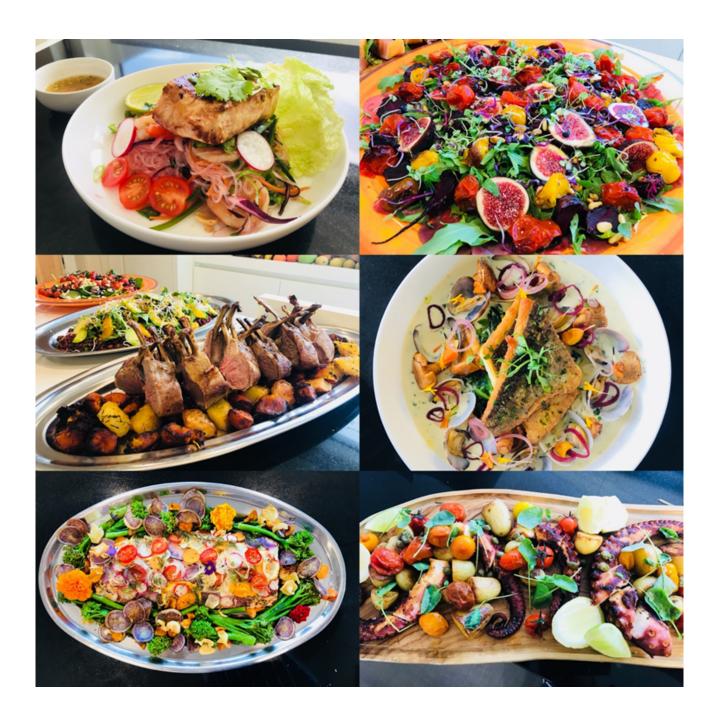
SAMPLE 6 DAY DINNER by CHEFGINNY TAGUE



Avocado and Spicy Prawn Salad with Toasted Nuts and Zesty Creme Fraîche

Mustard and Rosemary Lamb Rack on Moroccan Spiced Couscous with a Roast Vegetable Salad, Tomato and Fennel Fondue and a Rosemary Glaze

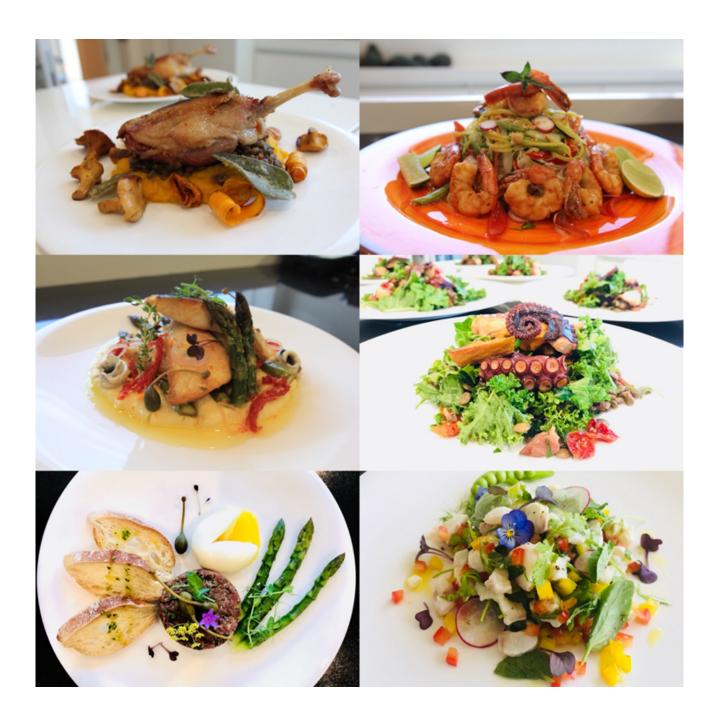
Caramelized Apples with Balsamic Plums and Cinnamon Ice Cream



Lamb Kofta Skewers on a Grilled Halloumi, Tomato and Herb Salad

Grilled Sea Bass on Coconut and Raisin Rice with Steamed Bok Choy, Julienne Vegetables and a Spicy Lentil Sauce

Banana Fritters with Candied Lemon and Chocolate Sauce

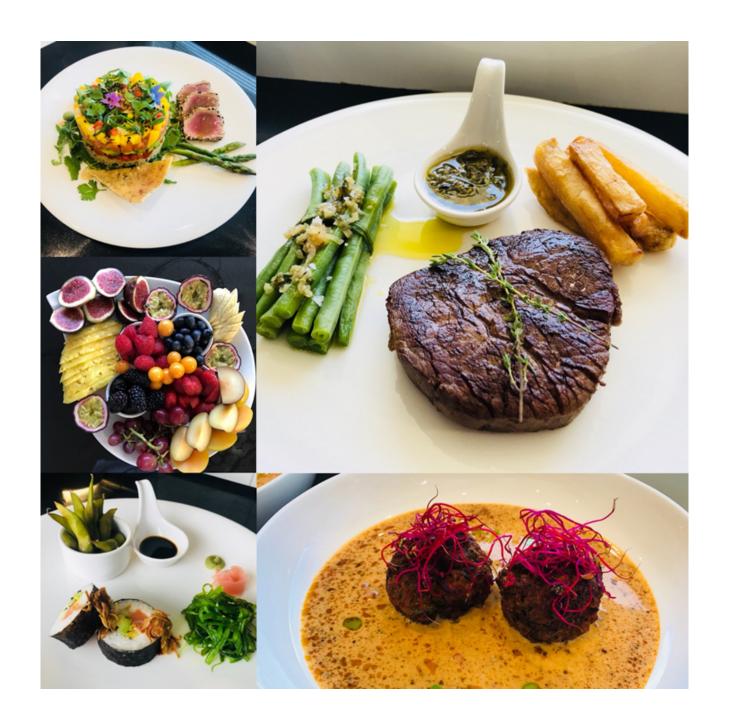


Cannellini Bean Crostini with Sizzling Chilli Sauce

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Crispy Skin Grilled Teriyaki Salmon on a Sweet Potato, Roast Garlic and Herb Hash with Grilled Plum Tomato and Wild Rocket Salsa

Boysenberry and Chocolate Brownie with Vanilla Yogurt Cream and Trio of Fresh Berries



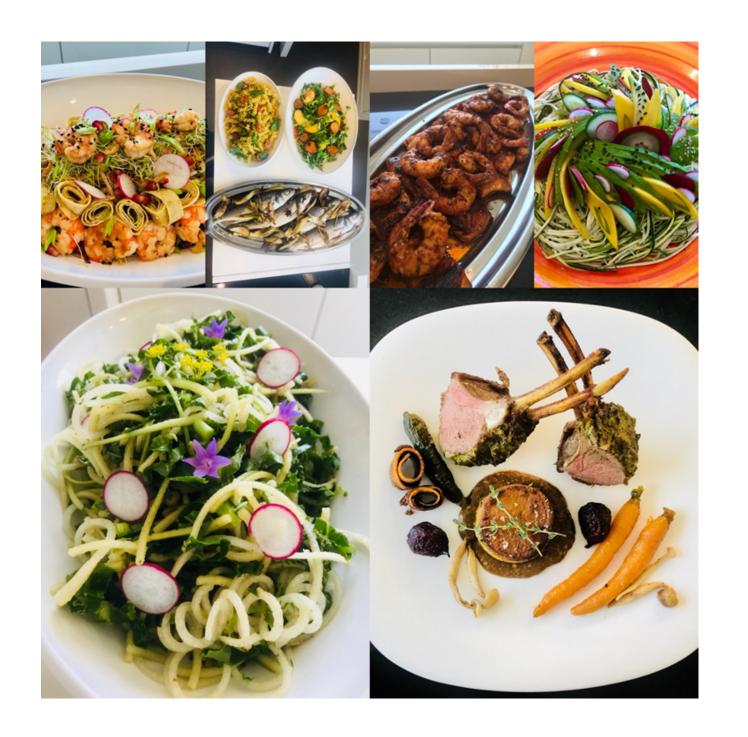
Baked Goats Cheese with Red Pepper Dressing and Grilled Zucchini

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.Grilled Eye Fillet of Beef on Creamy Potato Mash with Gorgonzola Stuffed Mushrooms, Creamed Spinach with a hint of Nutmeg and Red Wine Jus

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Peach Melba with White Chocolate Ice Cream and Raspberry Coulis



Prosciutto wrapped Calamari, Rocket, Prune and Roast Garlic Salad

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Oven Baked Chicken Wrapped in Serrano Ham with Avocado Puree, Warm Pea, Spinach and Parmesan Salad, Parsnip Crisps and a Mushroom

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Double Chocolate Mousse Cake with Espresso Ice Cream



Warm Goats Cheese Salad with Walnut, Baby Gem Lettuce and Apple Vinaigrette

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Pan Roasted Duck Breast with a Mushroom Risotto Cake, Pea Puree, Braised Cabbage with Bacon and an Oxtail Jus

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Fig Vacherin with French Vanilla Ice Cream