



# SILVERLINING

CAYMAN ISLANDS

SAMPLE 6 DAY DINNER by CHEF GINNY  
TAGUE



WELCOME ON BOARD



## DAY 1

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





## DAY 2

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





## DAY 3

Cannellini Bean Crostini with Sizzling Chilli Sauce



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





## DAY 4

Baked Goats Cheese with Red Pepper Dressing and Grilled Zucchini

■

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

■

Peach Melba with White Chocolate Ice Cream and Raspberry Coulis





## DAY 5

Prosciutto wrapped Calamari, Rocket, Prune and Roast Garlic Salad

•

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

•

Double Chocolate Mousse Cake with Espresso Ice Cream





## DAY 6

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



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



Fig Vacherin with French Vanilla Ice Cream