



Today's 'Brasserie Catch' Highlights

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to our kitchen, to then serve at your table.

SMALL PLATES

Wahoo Ceviche | 15

local bilimbi aguachile, jujube plum, green tomato, seasoning pepper, cilantro, island crisps

Yellowfin Tuna Tartare | 15

spicy soy vinaigrette, avocado puree, pickled radish, island crisps

Crispy Local Sprats | 13

local purslane, cayman tomato, garden breakfast radish, yellow pepper coulis

Cayman Conch Salad | 15

local peppers, red onion, cilantro, garden passionfruit vinaigrette

LARGE PLATES

Black Pepper Crusted Yellowfin Tuna | 34

potato & fennel puree, garden swiss chard, cayman tomato, chimichurri

Grilled Swordfish | 36

local sweet potato, garden garlic, bok choy, curried carrot emulsion



SMALL PLATES

Poached *'Chateau Chooks' Egg | 10

braised pork belly, cayman cherry tomato, local peppers, charred garlic gremolata

'Brasserie' Grilled Cheese | 9

soft brie, white truffle, jujube plum & strawberry jam

SOUPS & SALADS

Potato & Leek Soup | 9

toasted almonds, crispy parsley, garlic oil

Garden Green Papaya Salad | 12

carrots, cucumber, green beans, crispy shallots, garden herbs, peanuts, yellowfin tuna flakes, spicy tamarind vinaigrette

Roasted Local Pumpkin Salad | 13

mixed greens, garrotxa goat cheese, spicy pumpkin seed granola, local java apple, candied walnuts, walnut vinaigrette

Cayman Tomato Salad | 14

burrata cheese, arugula, garden basil, shaved radish, sherry vinaigrette

LARGE PLATES

Handmade Tagliatelle | 26

tiger shrimp, pei mussels, cayman tomato, basil, garden kale, parmesan

Grilled New York Strip | 34

garden carrot puree, local wing beans, pepperoncini, 'chateau chooks' poached egg, chimichurri

Roasted Chicken | 25

roasted potatoes, garden carrots, local kale, buttermilk dressing

Asparagus Risotto | 18

sun dried tomato, green cayman tomato, spicy garden greens, basil pesto, parmesan

*'Chateau Chooks' - home of our very own laying hens
*'Brasserie' Honey - from our very own hives



*Executive Chef
Dean Max and Chef
Artemio Lopez
welcome you*

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Chef's Five-Course Tasting Menu

Our Chef will prepare you a unique supper using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu

\$70 per person

\$110 with wine pairings (3oz. pours)

group participation required

'Build Your Own' Charcuterie Board

Land

serrano ham \$9
iberico chorizo \$6
resegone salami \$6
chicken liver paté \$6

Sea

smoked fish dip \$5
pickled sprats \$4

Cheese

gorgonzola \$8
morbier \$8
maxorata \$8

Accompaniments

'brasserie' honey \$2
castelvetrano olives \$4
cayman tomato chutney \$2
housemade pepper jelly \$2
brasserie hummus \$3



Friday's Pizza Night

Margherita Pizza | 14

fresh mozzarella, local tomato, garden sweet basil

Brasserie Pizza | 18

black forest ham, salami, sweet onion, bell pepper, spinach salad

Chef's Special Pizza | 18

pork belly, local peppers, red onion, garden mustard greens, bechamel

Caesar Salad | 12

romaine lettuce, garlic croutons, salami, caper & anchovy dressing

PINOT SPECIALS

By The Glass

pinot noir, tortoise creek 'mission grove', california | 9
pinot grigio, riff, italy | 9.5

By The Bottle

pinot noir, tortoise creek 'mission grove', california | 36
pinot grigio, riff, italy | 38