



## DINNER MENU

### SHARE PLATES



PEI Mussels \$14  
ginger, garden lemongrass, cilantro  
coconut curry broth or spicy sambal broth

Chick Pea Hummus \$6  
extra virgin olive oil, grilled pita bread

Traditional Cheese Fondue \$14  
warm cayman sea salted pretzels, whole grain mustard

Brasserie Catch Tartar \$14  
pickled daikon, avocado puree, island crisps

Brasserie Catch Ceviche \$14  
fresh coconut milk, ginger, cilantro, lime,  
garden seasoning pepper, island crisps

Brasserie Catch Smoked Fish Platter \$12  
local tomato salad, pickled garden peppers, grilled ciabatta

"Grilled Cheese" \$6  
soft brie, white truffle, mango marmalade

Mini Argentinian BBQ \$8  
grilled steak, house-made chorizo, chimichuri, ciabatta crostini

Crispy Calamari \$7  
crispy garden herbs, lemon aioli, Brasserie hot sauce

Brasserie Style Jerk Chicken Wings \$8  
blue cheese dipping sauce

Chicken Liver Pate \$8  
onion marmalade, crostinis

Artisan Cheese Plate \$12  
see your server for daily preparation

The Brasserie supports Cayman's local artisan purveyors as well as using produce from our own organic garden.

Our fresh seafood is brought to you by The Brasserie's fishing boat, "Brasserie Catch".

A 15% gratuity will be added to your bill.  
Smoking permitted in our outdoor smoking area only.

Executive Chef: Brad Phillips  
Manager & Sommelier: Kyle W. Kennedy

### SOUPS & SALADS



Caribbean Chicken Pepper Pot Soup  
red beans, Cayman callaloo, freshly grated coconut milk  
bowl \$8, cup \$5

Soup Of The Moment  
see your server for daily preparation  
bowl \$8, cup \$5

Feta Bibb Salad \$8  
bibb lettuce, feta cheese, grape tomatoes,  
garden cucumber, kalamata olives, yoghurt dressing

Mixed Baby Field Greens \$8  
baby carrots, red onion, celery, haas avocado,  
radishes, yuzu vinaigrette

### LARGE PLATES



Fresh Catch Of The Day \$24  
from The Brasserie's own fishing boat,  
see your server for daily preparation

16 oz. Dry-Aged Certified Angus Beef  
Kansas City Steak \$35  
crispy cassava, soft poached local egg,  
garden greens, Brasserie pepper jelly

Port Braised Lamb \$20  
summer succotash, baby arugula, natural jus

1/2 Roasted Free Range Chicken \$15  
garlic whipped potato, cippolini onion,  
french beans, thyme sauce

"Taste for Today" \$24  
see your server for today's special

Veggie Plate \$19  
see your server for daily preparation

Roasted 10 oz. Niman Ranch Pork Chop \$24  
sweet potato stuffed onion, garden greens,  
garden gooseberry chutney

Sauteed Shrimp with House-Made Fettucini \$19  
local & garden vegetables, tomato basil sauce

Open Face Kobe Burger \$14  
bacon confit fingerling potato, aged white cheddar,  
pickled cucumber & spicy garden pepper aioli

Seafood Pasta \$20  
garganelli pasta, fresh fish, PEI mussels,  
poached shrimp, garden basil broth



## HOUSE MADE FLAT BREADS



Margarita Style \$9  
san marzano puree, mozzarella, garden basil

Shrimp & Cilantro \$12  
onions, red pepper, spicy tomato cream

Joel's Local Eggplant & Goat Cheese \$9  
garden parsley & carrot salad

Prosciutto & Manchego \$11  
tomato puree, garden sweet basil



## RANDOM ACTS OF COOKING TASTING MENU

Available evenings Tuesday-Friday until 9pm

Have Chef Brad prepare for you a random five or eight course tasting menu from items fresh from the garden, the Brasserie Catch, and our ever-changing a la carte menu.

This will be a blind menu at the chef's discretion.  
All that is required from you is an open mind and a passion for food.

Wine pairing options available from our Certified Sommelier, Kyle W. Kennedy.

Five courses - \$50.00 per person (plus gratuity)  
House pairing - add \$20.00 per person (plus gratuity)  
Sommelier pairing - add \$35.00 per person (plus gratuity)

Eight courses - \$75.00 per person (plus gratuity)  
House pairing - add \$30.00 per person (plus gratuity)  
Sommelier pairing - add \$50.00 per person (plus gratuity)

~Group participation required~

~Tasting Menu Tuesdays~  
(enjoy an additional course free of charge)  
\*wine pairing included if ordered

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## DESSERTS



Valrhona Chocolate Fondant  
salted pecan caramel, crème fraiche vanilla ice cream

Local Carrie Mango Pie  
housemade mango ice cream,  
mango vanilla caramel, fresh sliced mango  
(a celebration of mango season!)

Roasted Banana & Tortuga Rum Bread Pudding  
walnut caramel brittle, caramelized banana

South Sound Coconut Crème Brûlée  
rum & lime cream, chocolate cookie

Local Lemon Napoleon  
(Layered Lemon Meringue Pie)  
crispy phyllo, wild berry compote, dark chocolate

Create Your Own Tasting Menu  
choose three of our daily house made  
ice creams & sorbets

Ice Cream - naseberry, mango, crème fraiche vanilla,  
coconut, dulce de leche, Barrington espresso,  
peppermint, dark chocolate & Cayman sea salt

Sorbet - soursop, mango, papaya lime,  
malibu coconut rum & lime

All Desserts \$7.00

Tiered Dessert Tray  
selection of 4 desserts,  
\$24.00

Artisan Cheese Plate  
\$12.00 / \$18.00 with wine

## DESSERT WINES



See Wine List

## LIQUID DESSERTS



Chocolate Raspberry Bon-Bon  
godiva dark chocolate liqueur, chambord,  
vodka, heavy cream

White Chocolate Martini  
absolut kurant, godiva white chocolate liqueur,  
white crème de cacao

Barrington Espresso Martini  
vanilla vodka, tia maria, kahlua,  
Barrington espresso, orange zest

Dulce de Leche Float  
dulce de leche ice cream, vanilla vodka,  
bailey's, coca-cola

## SPECIAL BARRINGTON COFFEES



Spanish Coffee - tia maria

Irish Coffee - jameson's

Café L'amour - cognac, amaretto

Nana's Smooth Operator - bailey's, kahlua, frangelico

Mexican Coffee - tequila, kahlua

Le Café De La Brasserie - rum, cinnamon

Liquid Desserts & Special Coffees \$8.50

**BARRINGTON COFFEE**  
freshly roasted, Berkshires, MA



Espresso \$3.50 / \$4.50

Americano \$4

Macchiato \$4

Cappucino \$4.50

Latte \$4.50