



# Set Dinner Menu

Winter-Spring 2020

.....

Select three items from each course for C\$60 per person.

## First course

### 'Soup of The Moment'

prepared fresh daily

### 'Brasserie Catch' Crudo

cucumbers, seasonal plum, mint, crispy cassava, passion fruit dressing

### Gayman Tomato Salad

local arugula, burrata cheese, garden basil, black garlic & sherry vinaigrette

### 'Brasserie Catch' Ceviche

seasonal dressing, local cilantro, local peppers, island crisps

### Brasserie Grilled Cheese

soft brie, white truffle, seasonal jam

## Main course

### Grilled CAB Rib Eye Steak

potato confit, grilled bok choy, cured okra, charred tomato chimichurri

### 'Brasserie Catch'

from the brasserie's own fishing boats, chef's daily preparation

### Housemade Tagliatelle Pasta

braised pork belly, local long beans, shaved garlic, arugula, parmesan

### Garden Turmeric Marinated Chicken

local sweet potato, coconut injera, roasted peppers, marinated mustard greens,  
lemon crème fraiche

### Roasted Cauliflower Risotto

gungo peas, capers, marcona almonds, crispy leeks, espelette pepper, gruyère

## Dessert

### Sticky Toffee Black Sapote & Date Pudding

mamey sapote ice cream, salted hazelnuts

### Chocolate Local Banana Mousse Cake

dulce de leche ice cream, chocolate crumble, cacao nibs

### Cayman Lime Pie

'chateau chooks' meringue, 'brasserie' honeycomb, bee pollen

### 'Coco Bluff' Coconut Pavlova

caboose roasted pineapple, kaffir lime, lemongrass cream

### Crème Brûlée of the Day

chef's daily preparation