



Christmas Eve

5pm-10pm, Thursday 24 December 2020

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Celebrate Christmas Eve at The Brasserie
for Cl\$65 per person (plus gratuity).

Caboose Roasted Butternut Squash Soup

garden pimento crema, green onion, smoked hazelnuts

OR

'Brasserie Catch' Tartare

spicy soy vinaigrette, local cucumber, pickled garden radish, avocado, island crisps

OR

Local Beet Salad

local arugula, housemade ricotta, green beans, radish, shaved fennel, bee pollen,
seville orange vinaigrette

Certified Angus Beef Wellington

breadfruit mousseline, roasted vegetables, callaloo, cabernet jus

OR

'Brasserie Catch'

roasted fennel gnocchi, local beets, garden mustard greens, seville orange beurre blanc

OR

All-Natural Turkey Roulade

yukon potato mash, charred leek & oyster mushroom stuffing, roasted carrots,
garden sorrel tartar, rosemary gravy

Rum & Raisin Bread Pudding

'coco bluff' coconut ice cream, almond brittle

OR

Cayman Christmas Cake

'chateau chooks' eggnog ice cream, garden sorrel jam

à la carte available

