



Set Dinner Menu

Fall 2020

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Select three items from each course for C1\$65 per person.

First course

'Soup of The Moment'

prepared fresh daily

Brasserie Catch Yellowfin Tuna Tartar

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

Caboose Roasted Local Pumpkin Salad

local greens, housemade herbed labneh, smoked organic millet, cranberries, toasted walnuts, spicy brasserie honey vinaigrette

'Brasserie Catch' Ceviche

cayman mango aguachile, garden radish, local cucumber, avocado, cilantro, island crisps

Brasserie Grilled Cheese

soft brie, white truffle, seasonal jam

Main course

Grilled CAB Rib Eye Steak

local yellow yam mash, marinated greens, chili cured okra, garden eggplant soffrito

'Brasserie Catch'

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

Housemade Tagliatelle Pasta

duck confit, oyster mushrooms, local peppers, garlic, spicy hazelnuts, basil, parmesan

Garden Pimento Marinated Chicken

caboose roasted local pumpkin, spicy greens, garden radish, grilled 'coco bluff' coconut salsa

Honey Roasted Local Pumpkin Risotto

long beans, local chillies, black garlic, arugula, marcona almonds, parmesan

Dessert

Sticky Toffee Date Pudding

local banana & spiced rum ice cream, caramelised hazelnut

Cayman Key Lime Tart

'chateau chooks' meringue, brasserie honeycomb, bee pollen

Garden Pimento Crème Brûlée

local pumpkin whoopie pie

'Coco Bluff' Coconut Cake Trifle

orange cream, spiced rum macerated garden starfruit, almond crumble

Valrhona Chocolate Fondant

tahina ice cream, garden surinam cherry paint, caramelised peanuts