



Set Lunch Menu

Fall 2020

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Select three items from each course for C\$50 per person.

First course

'Soup of The Moment'
prepared fresh daily

Crispy Fish Cakes
garden purslane salad, smoked lemon, seasonal remoulade

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

Orecchiette Pasta
garden peas, local greens, cauliflower cream, garlic chives, smoked parmesan

Certified Angus Beef Sirloin Burger
brioche bun, cheese cheese, beer braised onion, tomato, lettuce, housemade pickles,
avocado aioli, hand cut fries

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

Steak Frites
local arugula, fermented mustard green chimichurri,
housemade pepper jelly, hand cut fries

'Coco Bluff' Coconut Chicken Curry
lemon grass scented rice, garden bok choy, local chili, scallions, smoked cashews, lime

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