



## New Year's Eve

5pm-10pm, Thursday 31 December 2020

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Our unique Chef's Tasting Menu is a special way to farewell 2020 and welcome in the New Year for CI\$90 per person (plus gratuity).

### **Kumamoto Oyster**

yuzu & garden ginger mignonette

OR

### **'Coco Bluff' Coconut Flan**

butternut squash & local cucumber slaw,  
garden kaffir lime cream, carrot "caviar"

### **Cayman Conch Salad**

passion fruit, seasoning pepper, red onion, cilantro, crispy plantain

OR

### **Local Red Beet Tartar**

garden mizuna, goat's cheese crema, garlic chives,  
balsamic reduction, grilled sourdough

### **Chicken Liver Mousse**

cayman sorrel molasses, toasted pistachios, spiced brioche

OR

### **Cayman Lobster Salad**

savoy cabbage, 'coco bluff' coconut & local pepper relish,  
garden tamarind dressing, basil

### **'Brasserie Catch' Grilled Wahoo**

black garlic gnocchi, cayman tomato, local arugula, prosciutto di parma vinaigrette

### **Roasted Certified Angus Beef Tenderloin**

truffle cauliflower puree, charred onion, oyster mushrooms,  
local mustard greens, garden rosemary jus

### **Pecorino Nero Di Pienza**

olive oil ice cream, brasserie honeycomb, smoked walnuts, garden lavender

### **Dessert Trio**

valrhona chocolate bomb, hazelnut, surinam cherry  
dulce de leche profiterole, garden pimento cream  
cayman sorrel tart, 'chateau chooks' meringue, crystalised ginger

à la carte available

