



Set Dinner Menu

Holiday 2020

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

First course

Soup of The Moment

prepared fresh daily

'Brasserie Catch' Smoked Fish Dip

garden purslane salad, avocado, lemon, grilled country baguette

Local Beet Salad

local mixed greens, housemade ricotta, long beans, shaved fennel, caramelised walnuts, bee pollen, local seville orange vinaigrette

'Brasserie Catch' Ceviche

local passion fruit aguachile, cucumber, radish, seasoning pepper, cilantro, island crisps

Brasserie Grilled Cheese

soft brie, white truffle, seasonal jam

Main course

Housemade Tagliatelle Pasta

braised lamb ragout, cayman tomato, garden rosemary, garlic breadcrumbs, parmesan

'Brasserie Catch'

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

Grilled Certified Angus Beef Tenderloin

truffled crispy cassava, pickled okra, marinated mustard greens, cabernet jus

Roasted All-Natural Turkey Roulade

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

Local Pumpkin Risotto

crispy brussels sprouts, spicy pumpkin seeds, garden basil pesto, parmesan

Dessert

Rum & Raisin Bread Pudding

'coco bluff' coconut ice cream, almond brittle

Brasserie Fruit Cake

housemade eggnog ice cream, garden sorrel jam

Coconut Chai Crème Brûlée

gingerbread cookie

Roasted Pecan Pie

ginger cream, candied garden sorrel

Valrhona Chocolate Fondant

cayman sorrel sorbet, garden peppermint, caramelised hazelnuts