



Set Lunch Menu

Holiday 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, seasonal remoulade, charred lemon

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

Orecchiette Pasta
caboose smoked beef brisket, local peppers, cayman tomato, garden basil,
chili flakes, parmesan

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

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

Roasted All-Natural Turkey Roulade
yukon potato purée, charred leek & oyster mushroom stuffing, roasted carrots,
garden sorrel tartar, rosemary gravy

Cider Marinated Tofu
local pumpkin mash, grilled bok choy, smoked feta cheese, preserved lemon,
garden pepper vinaigrette

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