



Set Dinner Menu

Winter-Spring 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' Tartar

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

Roasted Local Beet Salad

local mixed greens, housemade ricotta, green beans, garden radish, shaved fennel, bee pollen, cayman citrus vinaigrette

'Brasserie Catch' Crudo

garden radish, local cucumber, red onion, tomato, cilantro, cayman citrus vinaigrette, crispy breadfruit

Brasserie Grilled Cheese

soft brie, white truffle, seasonal jam

Main course

Grilled CAB Rib Eye Steak

local yellow yam mash, garden pole beans, marinated greens, roasted eggplant sofrito

'Brasserie Catch'

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

Housemade Tagliatelle Pasta

tiger shrimp, charred broccoli, cayman tomato, kale, chili, shaved garlic, parmesan

Garden Herb Marinated Chicken

breadfruit rosti, balsamic pickled local eggplant, arugula, rosemary salsa verde

Honey Roasted Local Pumpkin Risotto

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

Dessert

Sticky Toffee Date Pudding

local banana & spiced rum ice cream, caramelised hazelnuts

Cayman Key Lime Tart

'chateau chooks' meringue, brasserie honeycomb, bee pollen

Vanilla & Garden Pimento Crème Brûlée

local passionfruit whoopie pie

'Coco Bluff' Coconut Cake Trifle

orange cream, spiced rum macerated garden starfruit, almond crumble

Valrhona Chocolate Fondant

tahini ice cream, local gooseberry paint, caramelised peanuts