



## New Year's Eve

5pm-10pm, Friday 31 December 2021

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Our unique Chef's Tasting Menu is a special way to farewell 2021 and welcome in the New Year for CI\$90 per person (plus gratuity).

### **Kumamoto Oyster**

passionfruit mignonette

### **Caboose Smoked Local Beet Salad**

garden arugula, citrus, garlic chives, chili roasted hazelnuts, miso emulsion

### **Cayman Lobster Ravioli**

caboose smoked tomato emulsion, garden basil, hemp seeds

### **Black Pepper Crusted 'Brasserie Catch' Yellowfin Tuna**

yellow yam purée, garden ackee, callaloo, pickled seasoning pepper sofrito

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

breadfruit gratin, truffled carrots, garden mustard greens, rosemary jus

### **18th Month Aged Manchego Cheese**

brasserie honey, black olive crumble, marcona almonds

### **Cayman Sorrel Pavlova**

candied ginger, roasted pistachios, garden mint

wine pairings \$60  
à la carte available

