



# Set Dinner Menu

Fall 2021

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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' Crudo

local cucumber, shallots, seasoning pepper, cilantro,  
spicy yuzu & turmeric vinaigrette, island crisps

### Caboose Roasted Local Pumpkin Salad

local mixed greens, pecorino, roasted millet, pickled cranberries,  
caramelised walnuts, rosemary & miso vinaigrette

### 'Brasserie Catch' Ceviche

'coco bluff' coconut aguachile, red onion, cucumber, avocado, cilantro, island crisps

### Brasserie Grilled Cheese

soft brie, white truffle, seasonal jam

## Main course

### Grilled CAB Rib Eye Steak

local sweet potato mash, marinated callaloo, chili roasted okra, local pepper pebre

### 'Brasserie Catch'

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

### Caboose Smoked Bacon Carbonara

housemade tagliatelle, 'chateau chooks' egg yolk, local long beans,  
spicy greens, parmesan

### Housemade Cider Marinated Chicken

crushed chickpeas, roasted local pumpkin, garden arugula, natural jus

### Truffled Mushroom Risotto

crispy brussels sprouts, chili roasted almonds, basil pesto, parmesan

## Dessert

### Sticky Toffee Black Sapote & Date Pudding

mamey sapote ice cream, salted hazelnuts

### Valrhona Chocolate Fondant

tahina ice cream, garden surinam cherry paint, caramelised peanuts

### Local Passionfruit Crème Brûlée

amaretti cookies

### Brasserie Honey Lemon Tart

'chateau chooks' meringue, honey comb, bee pollen

### Local Guava Pavlova

'chateau chooks' meringue, 'coco bluff' coconut & pandan cream, mint, coconut chip