



Today's 'Brasserie Catch' Highlights

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to our kitchen, to then serve at your table.

SMALL PLATES

Crispy Fish Cakes | 14

Farmer Hamlin's field greens, localavocado, house made crème fraîche, pickled shallots, radish, lemon

Caboose Smoked Fish Dip | 14

arugula, marinated tomato, local cucumber, pickled sesaoning pepper, charred lemon, grilled sourdough

Captain James' Blackfin Tuna Tartare | 18

avocado puree, pickled garden radish, cucumber, spicy soy dressing, island crip

First of the Season Cayman Conch Salad | 20

red onion, local peppers, green papaya, cucumbers, garden radish, cilantro, jalapeno & mango dressing

LARGE PLATES

Captain Morgan's Roasted Red Snapper | 38

brown butter carrot puree, braised garden fennel, spicy greens, herb gremolata

Captain James' Coconut & Almond Crusted Triggerfish | 38

roasted beet and sweet potato mash, blackened green beans, garden mizuna, fennel & starfruit escabeche, garden lime



SHARE PLATES

Brasserie Grilled Cheese | 10

soft brie, white truffle, Cayman mango & garden starfruit jam

Chicken Liver Pate | 12

rosemary & cayman sea salt ghee, garden starfruit & mango chutney, grilled ciabatta

SOUPS & SALADS

Roasted Mushroom Soup | 7

rosemary mascarpone, garden kale, spicy marcona almonds

Farmer Shaw's Charred Avocado Salad | 15

farmer's David's arugula, cherry tomato, shaved radish, pickled shallots, toasted pumpkin seeds, garden guava & chipotle dressing

Caboose Roasted Local Pumpkin Salad | 14

local mixed greens, feta cheese, harissa chickpeas, pickled Cayman sorrel, garden herbs, 'coco bluff' coconut tahini, za'atar

LARGE PLATES

Cayman Chanterelle Carbonara | 28

house made fettuccini, 'chateau chooks' egg yolk, long beans, garden rosemary, shaved garlic, parmesan

Grilled CAB Rib Eye Steak | 45

'chateau chooks' poached egg, garden arugula, house made pepper jelly, fermented callaloo chimichurri, crispy cassava

Herbed Roasted Chicken | 33

local pumpkin mash, Cayman chanterelle mushrooms, roasted carrots, callaloo, garden grape & sage jus

Local Pumpkin Risotto | 23

crispy brussels sprouts, Cayman chanterelle mushrooms, garden grapes, rosemary salsa verde

*'Chateau Chooks' - home of our very own laying hens

**'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Thursday, 24 November



Executive Chef
Dean Max and Chef
Artemio Lopez
welcome you

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## Chef's Five-Course Tasting Menu

Our Chef will prepare you a unique supper using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu

\$90 per person  
\$140 with wine pairings (3oz. pours)  
group participation required

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Build Your Own' Charcuterie Board

Land

serrano ham \$10
lom iberico \$8
iberico chorizo \$8

Sea

smoked fish dip \$7

Cheese

danish blue \$8
aged manchego \$9
morbier \$8

Accompaniments

'brasserie' honey \$3
sweet sicilian olives \$4
mango & starfruit chutney \$3
housemade pepper jelly \$4
brasserie hummus \$4
Valencia almonds \$3



Harvest Dinners Return

Join us on Thursday, 1 December for a heavenly, family style dinner with Executive Chef Dean Max



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