



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, avocado, house made crème fraîche, pickled shallots, radish, lemon

Captain Dorson's Red Snapper Ceviche | 18

'coco bluff' coconut, red onion, sweet potato, serrano pepper, 'coco bluff' coconut aguachile, island crisps

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

white bean mash, roasted carrots, garden mizuna, garden ackee escabeche

First of the Season Grilled Cayman Spiny Lobster | MP

long beans, local carrots, broccoli, pickled okra, garden choy sum, ackee & tomato escabeche



SHARE PLATES

Brasserie Grilled Cheese | 10

soft brie, white truffle, farmer Willie's coco plum jam

Chicken Liver Pate | 12

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

Caboose Smoked Fish Dip | 14

arugula, marinated tomato, local cucumber, pickled seasoning pepper, charred lemon, grilled ciabatta

SOUPS & SALADS

Roasted Broccoli & Parmesan Soup | 7

truffle crema, spicy marcona almonds, local green onions

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

Grilled CAB Rib Eye Steak | 45

'chateau chooks' poached egg, garden arugula, house made pepper jelly, fermented callaloo chimichurri, hand cut fries

Tahini Roasted All-Natural Chicken | 33

chickpea mash, Cayman chanterelle mushrooms, harissa garden grapes, garden greens, sumac yogurt

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



Monday, 05 December



*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
morbiere \$8

Accompaniments

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



Monday's Secret Pleasure

Roasted broccoli & Parmesan Soup

Truffle cream, spicy marcona almonds, local green onions

OR

Cayman Conch Salad

local cucumber, garden fennel, 'coco bluff' coconut, cilantro, basil, local tomato dressing

Roasted Duck Breast

organic farro, local long beans, garden choy sum, mamey sapote glaze

OR

Captain Lindo's Roasted Red Snapper

Local sweet potato puree, roasted carrots, pickled eggplant, swiss chard, charred green onion salsa verde

Local Longan Panna Cota

Cayman mango, lime crema, toasted almonds, garden mint

**Columbia Crest Chardonnay 2020
Washington State, USA**

**Catena Cabernet Franc 2019
San Carlos, Argentina**

\$125 per couple