



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 | 16

farmer Hamlin's field greens, avocado, house made crème fraîche, pickled shallots, radish, lemon

Captain Douglas' Wahoo Ceviche | 19

red onion, local peppers, starfruit, 'coco bluff' coconut, jalapeno, cilantro, passion fruit bilimbi, island crisps

Captain Nicholas's Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Cayman Conch Salad | 21

red onion, local peppers, Cayman tomatoes, shaved fennel, pomelo, 'coco bluff' coconut leche de tigre, crispy garden green banana

LARGE PLATES

Captain Dorson's Grouper Fish & Chips | 36

crushed green peas, garden mint, local tarragon remoulade, lemon, hand cut fries

Captain Douglas' Grilled Wahoo | 41

herbed rice, garden cactus & tomato salad, grilled choi sum, poblano pepper & tomatillo emulsion

Captain Nicholas' Grilled Yellowfin Tuna | 41

green papaya & sweet potato stir fry, okra, long beans, citrus, garden mizuna, 'coco bluff' coconut broth, black sesame



SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, Cayman mango & starfruit jam

Chicken Liver Pate | 12

garden rosemary & cayman sea salt ghee, farmer Edna's sorrel jam, grilled ciabatta

Caboose Smoked Fish Dip | 16

garden purslane, marinated tomato, local cucumber, pickled seasoning pepper, charred lemon, grilled sourdough

SOUPS & SALADS

Roasted Chicken & Corn Chowder | 9

scotch bonnet croutons, crispy kale, tomato relish, thyme

Cayman Tomato Salad | 15

farmer Davy's arugula, burrata, charred local red pepper, shaved radish, spicy garden grapes, sherry vinaigrette dressing

Caboose Roasted Local Pumpkin Salad | 14

local mixed greens, parmesan cheese, winged beans, pickled 'coco bluff' coconut, spicy pumpkin seeds, squash leaf pesto

LARGE PLATES

CAB Beef Wellington | 48

yukon potato mash, green beans, brussels sprouts, broccoflower, garden callaloo, natural jus

Seafood Pasta | 33

house made tagliatelle, wahoo, red wild shrimp, Cayman lobster, local tomato, tarragon, lemon,

Grilled CAB Rib Eye Steak | 46

'chateau chooks' poached egg, garden greens, garden oregano chimichurri, house made pepper jelly, hand cut fries

Grilled All-Natural Chicken | 34

carrot puree, fennel confit, choi sum, orchard pomelo, charred green onion gremolata

Fire Roasted Local Tomato Risotto | 23

winged beans, local peppers, arugula, crispy leeks, garden herb pesto, parmesan

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

**Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Wednesday, 25 January



Executive Chef
Dean Max and Chef
Artemio Lopez
welcome you

~~~

### 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

~~~

Build Your Own' Charcuterie Board

Land

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

Sea

smoked fish dip \$7

Cheese

maytag \$9
aged manchego \$9
toma \$8
port salute \$8

Accompaniments

'brasserie' honey \$3
sweet sicilian olives \$4
sorrel & scotch bonnet jam \$3
housemade pepper jelly \$4
... brasserie hummus \$4
Valencia almonds \$3



Pasta Party

Caesar salad | 12

romaine lettuce, garlic croutons, soft boiled egg, shaved parmesan, house made caesar dressing

Roasted Cauliflower Alfredo | 20

spaghetti, cherry tomatoes, local swiss chard, scotch bonnet breadcrumbs, parmesan

Red Wild Shrimp Pasta | 26

conchiglie, local tomato,kale ,fennel basil, lobster cream, lemon

Pasta Carbonara | 26

fettuccelle, house cured bacon, "chateau chooks" egg yolk, pecorino

Local Beef Ragout Pasta | 28

spaghetti, charred leeks, broccoli, tomato reduction, garden rosemary, parmesan