



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 Sprats | 18

arugula, pickled jujube plum, cherry tomatoes, tarragon aioli

Crispy Fish Cakes | 16

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

Captain James' Wahoo Ceviche | 19

red onion, local peppers, starfruit, blood orange, jalapeno, cilantro, passion fruit bilimbi, island crisps

Cayman Conch Salad | 21

jujube plum, garden radish, cucumber, 'coco bluff' coconut, dill, mango scotch bonnet aguachile, island crisps

LARGE PLATES

Captain Atlee's Grilled Wahoo | 41

organic farro, marinated local cucumber, garden callaloo, citrus salad

Captain Douglas' Grilled Yellowfin Tuna | 41

Cayman tomato piperade, charred okra, local kale, garden fennel pistou



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 Pumpkin & 'Coco Bluff' Coconut Soup | 8

'coco bluff' coconut yogurt, pumpkin seed granola, seasoning pepper, garlic chives

Cayman Tomato Salad | 15

farmer Davy's arugula, burrata, charred local red pepper, shaved radish, pickled jujube plum, sherry vinaigrette

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

Seafood Pasta | 33

house made tagliatelle, wahoo, red wild shrimp, 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

local eggplant tahina, zucchini noodles, local purslane, cayman tomato & turmeric vinaigrette

Fire Roasted Local Tomato Risotto | 23

charred okra, local peppers, arugula, garden herb pesto, marcona almonds, parmesan

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

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Monday, 06 February



*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



Monday's Secret Pleasure

Roasted Pumpkin & 'Coco Bluff' Coconut Soup

'coco bluff' coconut yogurt, pumpkin seed granola, seasoning pepper, garlic chives

OR

Garden Green Papaya Salad

green cabbage, local green beans, cucumber, carrots, 'coco bluff' coconut, Cayman tomato, garden herbs, toasted peanuts, spicy passion fruit dressing, kaffir lime

~~~

#### **Crispy Pork Belly**

Rice pilaf, roasted carrots, garden arugula, jujube plum, tomatillo mojo

OR

#### **Captain Atlee's Grilled Wahoo**

organic farro, marinated local cucumber, garden callaloo, citrus salad

~~~

Sticky Toffee Pudding

naseberry pecan ice cream, caramelized shaved 'coco bluff' coconut

Columbia Crest Chardonnay 2020 Washington State, USA

Cetamura, 2020 Chianti Classico Tuscany, Italy

\$125 per couple