



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 salad, local avocado puree, house made crème fraiche, pickled shallots, radish, lemon

Cayman Conch Salad | 21

cucumber, local peppers, red onion, garden jicama, grapefruit, dill, spicy passion fruit dressing, island crisps

Captain Atlee's Wahoo Ceviche | 19

red onion, garden sweet potato, green mango, 'coco bluff' coconut, cilantro, mango bilimbi aguachile, island crisps

Captain Morgan's Yellowfin Tuna Crudo | 19

rose radish, jicama, fennel, seasoning pepper, capers, garden dill, grapefruit vinaigrette

LARGE PLATES

Captain James' Grilled Wahoo | 41

Caboose smoked millet, garden green bean salad, purslane, Cayman tomato vinaigrette

Captain Morgan's Black Pepper Crusted Yellowfin Tuna | 41

yukon potato mousseline, grilled long beans, balsamic pickled eggplant, garden collard greens

Almond & 'Coco Bluff' Coconut Crusted Triggerfish | 38

garden ackee & sweet potato salad, local greens, pickled okra, brasserie hot sauce, lemon



SHARING PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, local mango & naseberry jam

Chicken Liver Pate | 13

garden rosemary & cayman sea salt ghee, farmer Edna's sorrel chutney, grilled sourdough

Caboose Smoked Fish Dip | 16

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

SOUPS & SALADS

Roasted Broccoli Soup | 8

black olive crema, Valencia almonds, garden garlic chives

Cayman Tomato Salad | 15

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

Slow Roasted Local Beet Salad | 14

local mixed greens, goat cheese, garden green beans, shaved fennel, dill, curried sunflower seeds, brasserie honey & citrus vinaigrette

Garden Green Papaya Salad | 14

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

add to any salad: chicken 7, shrimp 10, steak 13 or 'brasserie catch' 13

LARGE PLATES

Roasted Mushroom Risotto | 23

local long beans, callaloo, local pepper relish, garlic chives, parmesan

Chili Marinated Chicken | 34

house made sope, refired gungo peas, grilled cactus, local lettuce, cured onions, grapefruit & 'coco bluff' coconut salsa

CAB Ribeye Steak | 45

garden young corn, purslane, house made pepper jelly, local tomato salsa

Seafood Pasta | 33

house made tagliatelle, wahoo, wild red shrimp, local green beans, Cayman tomatoes, basil, lobster cream, 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, 20 March



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
lo mo iberico \$9
iberico chorizo \$9

Sea

smoked fish dip \$7

Cheese

maytag \$9
aged manchego \$9
motaronne \$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 Broccoli Soup

black olive crema, Valencia almonds, garden garlic chives

OR

Corn Crusted Calamari

local mix greens, 'coco bluff' coconut, charred okra, garden curry leaves, sweet chili sambal

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#### Spiced Duck Breast

roasted local sweet potato, marinated carrots, mustard greens, garden gooseberry glaze

OR

#### Captain James' Grilled Wahoo

garden breadfruit mash, local green beans, callaloo, roasted ackee & jujube plum escabeche

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Dulce de Leche & Vanilla Cream Tart

Brasserie honey macerated strawberries, Barrington espresso crème anglaise

"Annabella" Chardonnay 2018
Napa Valley, California, USA

Cetamura, 2020 Chianti Classico
Tuscany, Italy

\$125 per couple