



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

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 Dorson's Roasted Red Snapper | 39

local carrot & miso puree, cucumber, mustard greens, garden apple, passion fruit & yuzu vinaigrette

Captain Morgan's Spiced Yellowfin Tuna | 41

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



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

Curried Cauliflower & Lentil Soup | 8

spinach, Cayman tomato achar, crispy curry leaves, mustard oil

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, monte enebro 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

12 oz. CAB NY Steak | 46

charred eggplant puree, pickled okra, slow roasted tomato, marinated kale, garden cactus chimichurri

Seafood Pasta | 33

Mezze maniche, red snapper, wild red shrimp, local green beans, Cayman tomatoes, basil, lobster cream, parmesan

Local Turmeric Marinated Chicken | 34

lemon rice, roasted carrots, swiss chard, 'coco bluff' coconut tzatziki

Spiced Duck Breast | 38

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

Roasted Mushroom Risotto | 23

local long beans, callaloo, local pepper relish, garlic chives, 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, 27 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
lomo 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

Curried Cauliflower & Lentil Soup

spinach, Cayman tomato achar, crispy curry leaves, mustard oil

OR

Captain James' Blackfin Tuna Crudo

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

~~~

### Lamb Ragout Pasta

mezze maniche, fava beans, local kale, garden rosemary, smoked ricotta salata, pistachios breadcrumbs

OR

### Captain Dorson's Roasted Red Snapper

breadfruit & local tomato stew, collard greens, garden ackee, garden dill

~~~

Brasserie Honey Crème Brulée

orange cream, almond & cranberry biscotti

"Annabella" Chardonnay 2018
Napa Valley, California, USA

Cetamura, 2020 Chianti Classico
Tuscany, Italy

\$125 per couple