



# 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 fraîche, pickled shallots, radish, lemon

### Captain Morgna's Blackfin Tuna Tartar | 19

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

### Captain Daniel's Triggerfish Ceviche | 19

cucumber, radish, red onion, 'coco bluff' coconut, cilantro, mango passion fruit aguachile, island crisps

## LARGE PLATES

### Captain James' Grilled Mahi Mahi | 39

smoked kohlrabi mash, cajun okra, braised collard greens, 'coco bluff' coconut persillade

### Captain James' Grilled Yellowfin Tuna | 41

carrot ginger puree, pickled celery, charred mustard greens, starfruit ponzu



## SHARE PLATES

### Brasserie Grilled Cheese | 11

soft brie, white truffle, local mango & ginger jam

### Chicken Liver Pate | 13

garden rosemary & Cayman sea salt ghee, garden gooseberry chutney, grilled sourdough

### Caboose Smoked Fish Dip | 16

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

## SOUPS & SALADS

### Burmese Lentil & Vegetable Soup | 8

bok choy, garden herb salad, local chilies

### Cayman Mango salad | 15

farmer Davy's arugula, charred local red pepper, 'coco bluff' coconut, garden dragon fruit, cured onion, mint, spicy lime vinaigrette

### Farmer Hamlin's Compressed Watermelon Salad | 14

local mixed greens, burrata, java apple, shaved radish, pickled star fruit, balsamic & surinam cherry vinaigrette vinaigrette

### Garden Green Papaya Salad | 14

green cabbage, local green beans, green mango, cucumber, carrots, 'coco bluff' coconut, cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passion fruit & mango dressing

## LARGE PLATES

### 20 Days Dry Aged 12 oz. CAB NY Steak | 50

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

### Achiote Marinated Grilled Chicken | 34

refried black beans, marinated cucumber, garden purslane, mango relish, pickled onion

### Seafood Pasta | 33

house made tagliatelle, triggerfish, red wild shrimp, local tomatoes, zucchini, basil, lobster cream, parmesan

### Summer Squash Risotto | 23

marinated tomatoes, fava beans, charred green onions, pickled garden grapes, purslane, parmesan

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

\*'Coco Bluff' - our Savannah coconut plantation

\*'Brasserie Honey' - harvested from our very own hives



Tuesday, 27 June



*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

Per Person | 90  
with wine pairings (3oz pours) | 140

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\$  
mottarone 9\$

### ACCOMPANIMENTS

'brasserie' honey 3\$  
gaeta olives 4\$  
gooseberry chutney 3\$  
housemade pepper jelly 4\$  
brasserie hummus 4\$  
Marcona almonds 3\$

## *Summer Special Menu*

45 \$ per person (plus grats)

### Captain Daniel's Triggerfish Ceviche

cucumber, radish, red onion, 'coco bluff' coconut, cilantro, mango passion fruit aguachile, island crisps

OR

### Farmer Hamlin's Compressed Watermelon Salad

local mixed greens, burrata, java apple, shaved radish, pickled star fruit, balsamic & surinam cherry vinaigrette

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### Braised Beef Cheek Ragu

Rigatoni pasta, roasted zucchini, cherry tomatoes, kale, garden herb house made ricotta

OR

### Captain James' Grilled Yellowfin Tuna

carrot ginger puree, pickled celery, charred mustard greens, starfruit ponzu

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### Local Mango & Lime Cream Pie

garden papaya coulis, 'coco bluff' coconut salad, sesame brittle

OR

### Mamey Sapote Crème Brulee

almond biscotti, Tahitian vanilla cream, garden mint