

## SMALL PLATES

### Brasserie Grilled Cheese | 11

soft brie, white truffle, jujube plum & starfruit jam

### Chicken Liver Pate | 13

garden rosemary ghee, local tomato chutney, grilled house made brioche

### Crispy Fish Cakes | 16

garden greens, 'coco bluff' coconut & dill remoulade, local tomatoes, charred lemon

### Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled seasoning peppers, radish, lemon, grilled house made multigrain bread

### Brasserie Catch Yellowfin Tuna Tartar | 19

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

### Captain Daniel's Conch Salad | 21

red onion, cucumber, local peppers, 'coco bluff' coconut, cilantro, spicy seville orange & passion fruit dressing, island crisps

## Chef's Five-Course Tasting Menu and Wine Pairings

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

Add wine pairings to each course, specifically selected by our Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50

*group participation required*

## SOUPS & SALADS

### Roasted Local Tomato Bisque | 9

brasserie grilled cheese, black pepper cream, crispy basil, olive oil

### Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, jujube plum, seville orange, garlic chives, toasted pistachios, brasserie honey & dijon mustard dressing

### Cayman Tomato Salad | 15

farmer davy's arugula, burrata, shaved radish, puffed amaranth, basil vinaigrette, balsamic reduction

### Garden Green Papaya Salad | 15

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

add to any salad: chicken 7 | shrimp 10 | steak 15 | 'brasserie catch' 15

## LARGE PLATES

### Grilled Whole Cayman Lobster - MP

grilled new potatoes, Cayman tomato, jujube plum, garden kale, lemongrass beurre blanc

### Local Oyster Mushroom Carbonara | 27

house made tagliatelle, 'chateau chooks' egg yolk, local winged beans, parmesan

### Grilled Blue House Salmon | 39

roasted sweet potato & 'coco bluff' coconut succotash, garden bok choy, black garlic & balsamic vinaigrette

### Captain Derron's Grilled Yellowfin Tuna | 41

white bean mash, roasted carrots, grilled kale, cayman tomato & garden cactus fresca

### Crispy Duck Confit | 33

beluga lentils & cayman tomato ragout, braised red cabbage, lion's mane mushrooms, charred green onion gremolata

### Achiote Marinated All-Natural Chicken Breast | 36

rice primavera, black bean, Cayman tomato & cactus salad, pickled onion

### Grilled Beef Rib Eye Steak | 50

yellow yam mash, pickled local okra, roasted tomato, garden kale, 'coco bluff' coconut chimichurri



MONDAY 12 FEBRUARY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*

*February Harvest Dinner*

Friday 23 Feb 2024 | 6-10pm

Michelin Star accolades and Top Chef winning glory, crown Chicago chef, Joe Flamm's long list of achievements. Don't miss a unique opportunity to relish Italian cuisine inspired by the heritage of this Le Cordon Bleu-trained chef and his influential mentors. Expect exquisite seafood dishes and handmade pasta just as his Grandma Mary taught him. Enjoy a cocktail reception with canapés beginning at 6pm, followed by a three-course family-style dinner with exceptional Italian wine pairings by our Master Sommelier, Simone Ragusa. 6-10pm. C\$ 175 per person (plus grats).

## Build Your Own Charcuterie Board

### LAND

serrano ham 10  
lomo iberico 9  
iberico chorizo 9  
housemade biltong 10

### SEA

smoked fish dip 7

### CHEESE

danish blue 9  
mahon 9  
aged manchego 8

### ACCOMPANIMENTS

'brasserie' honey 3  
Castelvetrano olives 4  
Cayman tomato chutney 3  
housemade pepper jelly 4  
brasserie hummus 4  
marcona almonds 3



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.

Our Brasserie Bees apiary has 50 hives producing honey, coconuts are harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provides us daily with organic eggs.