

## SMALL PLATES

### Brasserie Grilled Cheese | 11

soft brie, white truffle, jujube plum & mango jam

### Chicken Liver Pate | 13

garden rosemary ghee, cayman sorrel chutney, grilled house made brioche

### Crispy Fish Cakes | 16

mustard greens, 'coco bluff' coconut & garlic chive remoulade, local tomatoes, pickled okra, charred lemon

### Caboose Smoked Fish Dip | 16

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

### Captain Daniel's Conch Salad | 21

red onion, local tomato purple neck radish, seasoning pepper, dill, passion fruit aguachile, 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

### Turmeric Lemon Turkey Soup | 9

garden bok choy, chili roasted chickpeas, garden herb salad

### Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, garden rose apple, garlic chives, toasted pistachios, brasserie honey & dijon mustard dressing

### Cayman Tomato Salad | 15

garden greens, burrata, shaved radish, fennel pollen, basil, nasturtium, black garlic and aged balsamic vinaigrette

### 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

### Smoked Salmon Salad | 28

garden greens, Caboose smoked bacon, 'chateau chooks' hard-boiled egg, local tomato, kalamata olives, avocado green goddess dressing

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

## LARGE PLATES

### Local Mushroom Risotto | 27

garden chilies, grilled green onions, garden herb pesto, cured egg yolk, smoked parmesan

### Shrimp & Broccoli Pasta | 36

house-made tagliatelle, local tomatoes, Calabrian chilli, oyster cream, basil, parmesan

### Captain Morgan's Roasted Red Snapper | 40

fingerling potato, garden cactus & black olive salad, garden spicy greens, local tomato stew

### Harissa-Lime Roasted All-Natural Chicken Breast | 36

roasted vegetable cous cous, garden rose apple salad, marinated callaloo, seasoning pepper yogurt

### CAB Beef Wellington | 57

yukon potato mash, roasted garden vegetables, swiss chard, natural jus

### Grilled 8 oz. CAB Beef Tenderloin | 58

Local parsnip puree, braised oyster mushrooms, garden mizuna, carrot top salsa verde



WEDNESDAY 24 APRIL

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*

## Pasta Night

### Cayman Tomato Salad | 15

farmer hamlin's arugula, burrata, shaved radish, fennel pollen, basil, black garlic and aged balsamic vinaigrette

### Fettucelle Carbonara | 22

'chateau chook' egg yolk, pancetta, pecorino

### Chicken Alfredo | 23

spaghetti, grilled zucchini, green peas, garlic breadcrumbs, parmesan

### Shrimp & Broccoli Pasta | 24

orecchiette, shaved garlic, chili flakes, pecorino

## Build Your Own Charcuterie Board

### LAND

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

### SEA

smoked fish dip 8

### CHEESE

danish blue 9  
mahon 9  
aged manchego 9

### ACCOMPANIMENTS

'brasserie' honey 4  
brasserie honeycomb 3  
Sicilian olives 4  
Cayman sorrell chutney 4  
housemade pepper jelly 4  
brasserie hummus 4  
marcona almonds 4



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, coconut harvested at our Coco Bluff Plantation, whilst our chicken coop Chateau Chooks, provide us daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.