

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 Derron's Yellowfin Tuna Tartar | 19

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

Captain Daniel's Conch Salad | 21

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

Steamed PEI Mussels | 26

thai chilies, lemon grass, local turmeric, 'coco bluff' coconut milk, crispy curry leaves

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

Smoked Potato Chowder Soup | 9

herbed croutons, local tomato sofrito, crispy garlic

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, green mango, 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

Local Mushroom Risotto | 27

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

Seafood Pasta | 39

house made tagliatelle, little neck clams, pei mussels, white shrimp, blue house salmon, local tomato, garden basil, parmesan

Pistachio Curry Crusted Blue House Salmon | 40

pumpkin puree, fennel & rose apple salad, garden callaloo, curmin vinaigrette

Captain Derron's Grilled Yellowfin Tuna | 41

charred eggplant puree, garden carrot & jicama escabeche, arugula, green seasoning

Thai Red Curry Marinated Chicken | 36

jasmine rice, local tomato & celery salad, garden mizuna, thai chili & cilantro relish

Grilled 8 oz. CAB Beef Tenderloin | 58

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

Seafood Paella (served 2-4) | 65

blue house salmon, little neck clams, pei mussels, white shrimp, piquillo peppers, local tomato, saffron, mustard greens



FRIDAY 3 MAY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*

Pizza & Pinot

Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19

black forest ham, salame milano, grilled onion, roasted peppers, local arugula salad

Chef's Special Pizza | 19

shrimp, roasted tomato, zucchini, calabrian chili, parmesan cream, purslane

Pinot Specials

Cooper Mountain Pinot Noir,
Willamette Valley OR | 45

Build Your Own Charcuterie Board

LAND

serrano ham 10
lomo iberico 9
iberico chorizo 9

SEA

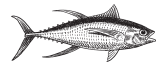
smoked fish dip 8

CHEESE

danish blue 9
mahon 9
aged manchego 9

ACCOMPANIMENTS

'brasserie' honey 4
brasserie honeycomb 3
Sicilian olives 4
Cayman sorrel 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.