



Restaurant Month

Sample Lunch Menu*

.....
CIS 35 per person (plus grats)

APPETIZER

Roasted Carrot Soup

za'atar chickpeas, date yogurt, cilantro
OR

Caboose Smoked Fish Dip

garden greens, farmer Hamlin's avocado, pickled pumpkin,
garden radish, lemon, grilled flat bread

ENTREE

Farmer Codi's Roasted Oyster Mushroom Pasta

linguini, green beans, curly kale, local chilies, parmesan
OR

Captain Morgan's Blackfin Tuna Poke Bowl

Japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber,
garden radish, edamame, spicy soy, wakame, toasted sesame seeds

DESSERT

Brasserie Ice Cream Sundae

rum raisin ice cream, warm chocolate-black sapote fudge,
candied cashews, vanilla cream
OR

Farmer Willy's Guava Pavlova

'chateau chooks' meringue, 'coco bluff' coconut cream,
black mint, coconut chip

*Please note that due to our farm-to-table philosophy our ingredients and menu items change daily. All prices are subject to change as we proudly source the freshest homegrown and local ingredients. For your convenience a 15% service charge will be applied to your final bill.





Restaurant Month

Sample Dinner Menu*

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CIS 50 per person (plus grats)

APPETIZER

Brasserie Grilled Cheese

soft brie, white truffle, naseberry & granny smith apple jam
OR

Caboose Smoked Fish Dip

garden greens, farmer Hamlin's avocado, pickled pumpkin,
garden radish, lemon, grilled flat bread

ENTREE

Farmer Codi's Roasted Mushroom Risotto

pickled pumpkin, garden eggplant XO,
herbed sunflower seeds, parmesan
OR

Roasted Captain Dorson's Red Snapper

white bean mash, berbere spiced eggplant & tomato salad,
spinach, 'coco bluff' coconut & cucumber salsa

DESSERT

Brasserie Ice Cream Sundae

rum raisin ice cream, warm chocolate-black sapote fudge,
candied cashews, vanilla cream
OR

Farmer Willy's Guava Pavlova

'chateau chooks' meringue, 'coco bluff' coconut cream,
black mint, coconut chip

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