



Set Dinner Menu

Fall 2024

Select three items from each course for CI\$82 per person
or select the full menu option available for CI\$95 per person

FIRST COURSE

'Soup of The Moment'
prepared fresh daily

'Brasserie' Grilled Cheese (NF)
soft brie, white truffle, seasonal jam

Maple Syrup Roasted Local Pumpkin Salad (V,GF)
local mixed greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, garden herb pesto

Caboose Smoked Fish Dip (NF)
garden purslane, local avocado, pickled pumpkin, garden radish, lemon, grilled flat bread

'Brasserie Catch' Ceviche (DF,GF,NF)
red onion, seasoning pepper, local cucumber, cilantro, cayman mango aguachile, island crisps

MAIN COURSE

Apple Cider Roasted Chicken Breast (DF)
local pumpkin puree, garden greens, house cured bacon vinaigrette

'Brasserie Catch'
from the brasserie's own fishing boats, chef's daily preparation

Chili Braised Lamb Shank (GF,NF)
cassava mash, roasted long beans, garden greens, pickled onions

Grilled CAB New York Steak (DF,NF)
local arugula, balsamic pickled eggplant, house made pepper jelly, 'coco bluff' coconut chimichurri, hand cut fries

Local Oyster Mushroom Carbonara (V,NF)
house made tagliatelle, long beans, 'chateau chooks' egg yolk, parmesan

DESSERTS

Olive Oil Cake (V)
mascarpone-lavender ice cream, caramelized walnuts, lemon chip

Warm Valrhona Chocolate Cake (V)
'coco bluff' coconut ice cream, garden Surinam cherry, pimento-chocolate crumble

Garden Gooseberry & Apple Tart (V)
toasted pecan ice cream, tahitian vanilla anglaise

Local Guava Pavlova (V,GF,NF)
'chateau chooks' meringue, 'coco bluff' coconut cream, garden mint, coconut chip

Brasserie Ice Cream Sundae (V)
rum raisin ice cream, hot chocolate-black sapote fudge, candied cashews, vanilla cream