



Christmas Eve

Three-course tasting menu

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CI\$ 82 per person (plus grats)
Add wine pairings CI\$ 48 per person (plus grats)

APPETIZER

Roasted Chestnut Soup (V, GF)

vanilla crème fraiche, candied spiced chickpeas, garlic chives
OR

Chicken Liver Pate Brulé (NF)

caramelized shallots and grape chutney, pain d'espices
OR

Shaved Brussels Sprouts Salad (DF, GF)

roasted local pumpkin, shaved pecorino, garden jujube plum,
pomegranate seeds, candied pecans, maple-citrus vinaigrette

ENTREES

Grilled Beef Tenderloin (NF)

parsnip puree, local pole beans, garden greens, Cayman lobster bernaïse
OR

Brasserie Catch Roasted Red Snapper (GF, NF)

butternut squash risotto, malabar spinach, leek emulsion
OR

All-Natural Turkey Roulade (NF)

Yukon potato mash, caramelized onion & 'coco bluff' coconut stuffing,
roasted carrots, garden sorrel tartar, sage gravy

DESSERT

Cayman Sorrel & Apple Pie (V, NF)

gingerbread ice cream, pimento anglaise
OR

Caribbean Christmas Cake (V)

'coco bluff' coconut eggnog ice cream, garden sorrel jam
OR

Valrhona Chocolate Bread Pudding (V)

amarena cherry & 'coco bluff' coconut ice cream,
cashew crunch, bourbon salted caramel sauce