



New Year's Eve

Five-course tasting menu

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CI\$ 145 per person (plus grats)

Add CI\$ 75 wine pairing (including a glass of welcome Champagne)

AMUSE BOUCHE

Kumamoto Oyster

Champagne mignonette, salmon caviar

FIRST COURSE

Cayman Lobster Bisque

butter-poached spiny lobster, truffle crème
fraiche, tarragon oil

SECOND COURSE

Citrus Cured Blue House Salmon

chickpea blinis, wild arugula, pickled local beets,
dijon mustard emulsion

THIRD COURSE

Brasserie Catch Seared Wahoo

malabar spinach emulsion, roasted carrots,
crispy potatoes, red wine bordelaise

FOURTH COURSE

Roasted Certified Angus Beef Tenderloin

braised beef cheek ravioli, parsnip mousseline,
oyster mushrooms, natural jus

FIFTH COURSE

Brasserie Baked Alaska

'Chateau chooks' meringue, cayman sorrel sorbet,
'coco bluff' coconut cake, spiced rum

MIGNARDISE

Valrhona Chocolate Truffle

passion fruit, toasted cashews