



American Thanksgiving

Three-course tasting menu

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CI\$ 72 per person (plus grats)

Add wine pairings CI\$ 38 per person (plus grats)

APPETIZER

Caboose Roasted Pumpkin Soup (VG)

garden sage cream, toasted pecan crumble,
'coco bluff' coconut bacon

OR

Pear & Cranberry Salad (V, NF)

arugula, shaved fennel, spicy candied walnuts,
parmesan cheese, balsamic vinaigrette

ENTREES

All-Natural Turkey Roulade (NF)

Yukon potato mash, butternut squash-thyme stuffing,
green beans and roasted carrots, sage gravy, Cayman sorrel tartar

OR

Brasserie Catch (GF, NF)

organic farro pilaf, garden beets, local greens,
blood orange emulsion

DESSERT

Cayman Sorrel & Apple Pie (V, NF)

spiced rum cream, salted caramel anglaise

GF - gluten free | DF - dairy free | NF - nut free | V - vegetarian | Vg - vegan