

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

marinated kale, 'coco bluff' coconut & seasoning pepper remoulade, cherry tomato, balsamic pickled okra, charred lemon

### Caboose Smoked Fish Dip | 16

spicy greens, avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

### Captain Dorson's Blackfin Tuna Pastrami | 20

avocado puree, garden kale, shaved radish, clementine, pickled chanterelle mushrooms, thai chili, pumpkin ponzu, zev

### Captain Daniel's First of the Season Conch Salad | 21

local cucumber, garden peppers, fennel, radish, green papaya, chickpea puffs, passion fruit dressing

### Brasserie Grilled Cheese | 12

soft brie, white truffle, cayman mango & starfruit jam

### Chicken Liver Pate | 12

vanilla & garden sage ghee, garden acerola cherry & strawberry chutney, grilled house-made brioche

### Charcuterie Platter | 28

serrano ham, 12 month aged manchego, garden acerola cherry & strawberry chutney, brasserie honeycomb, spicy candied walnuts, grilled ciabatta

## Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu

Per Person | 90

Add wine pairings to each course, specifically selected by our

Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50

group participation required

## SALADS

### Maple Roasted Plantation Organics' Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, pomegranate, garden herb pesto

### 'Coco Bluff' Green Papaya Salad | 15

green cabbage, green beans, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

## LARGE PLATES

### Cayman Red Chanterelle Carbonara | 32

house-made tagliatelle, 'chateau chooks' egg yolk, long beans, parmesan

### Captain Dillan's Grilled Wahoo | 42

curried parsnip puree, charred okra, garden greens, tangerine vinaigrette

### Captain Cody's Grilled Yellowfin Tuna | 41

white bean and eggplant passatina, shaved brussels sprouts, pickled cayman chanterelle mushrooms, starfruit salmonriglio

### Mojo Marinated Chicken | 30

pumpkin puree, balsamic pickled eggplant, marinated kale, dragon fruit sofrito

### Grilled 10 oz. CAB NY Steak | 56

parsnip & bone marrow butter, garden mizuna, 'coco bluff' coconut chimichurri, house-made pepper jelly, steak fries



FRIDAY 29 NOVEMBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Pizza & Pinot

### Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

### Brasserie Pizza | 19

black forest ham, salame milano, grilled onion, roasted peppers, garden arugula salad

### Chef's Special Pizza | 19

roasted turkey, swiss cheese, confit mushrooms, cherry tomato, banana peppers, arugula

### Pinot Specials

Cooper Mountain Pinot Noir, Willamette Valley OR | 45

## Upcoming Events

### December Harvest Dinner

Friday 06 Dec 2024 | 6:30-10pm | The Brasserie  
three-course menu

Each course will be paired with white wine from Sicily and Tuscan reds.

CI\$ 145 per person (plus gratuity).

### SWIRL: Oysters & Champagne

Thursday 19 Dec 2024 | 5:30-7pm | The Brasserie

Freshly shucked North American cold-water oysters and Champagne  
CI\$ 99 per person (plus grats).

### Christmas Eve Dinner

Tuesday 24 Dec 2024 | 6-10pm | The Brasserie  
three-course menu CI\$ 82 per person (plus grats).

Enjoy an optional wine pairing for CI\$ 48

### New Year's Eve Tasting Menu

Tuesday 31 Dec 2024 | 5-10pm | The Brasserie  
Join us to farewell 2024 in style. five-courses menu  
CI\$ 145 per person (plus grats).

Wine pairing for CI\$ 75,

To reserve call +1 345 945 1815 or email  
[reservations@brasseriecayman](mailto:reservations@brasseriecayman)



We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats,

'Brasserie Catch I & II',

and bringing it straight to our kitchen, to then serve at your table.

Our Brasserie Bees apiary has 50 hives producing honey, coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us with organic eggs.

### Blue House Salmon

free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.