



# Set Lunch Menu

Holiday 2024

Select three items from each course for C\$70 per person  
or select the full menu option available for C\$83 per person

## FIRST COURSE

**'Soup of the Moment'**  
prepared fresh daily

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

**Roasted Local Pumpkin Salad (VG, GF)**  
local greens, charred 'coco bluff' coconut, candied sorrel, spicy walnuts, spiced honey dressing

**Chicken Liver Pate Brulé (NF)**  
caramelized shallots and grape chutney, pain d'espices

**'Brasserie Catch' Ceviche (GF, DF, NF)**  
red onion, seasoning pepper, cucumber, local sweet potato, cilantro, passion fruit leche de tigre, island crisps

## MAIN COURSE

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

**Steak Frites (DF, NF, GF)**  
local arugula, smoked 'coco bluff' coconut chimichurri, house made pepper jelly, had cut fries

**All-Natural Turkey Roulade (NF)**  
yukon potato mash, caramelized onion & 'coco bluff' coconut stuffing stuffing, roasted carrots, garden sorrel tartar, sage gravy

**Maple Cured Duck Confit (NF)**  
butternut squash puree, grilled pole beans, garden greens, Cayman citrus-cranberry jus

**Roasted Local Mushroom Pasta (V, NF)**  
fettucelle, malabar spinach, calabrian chilies, parsnip cream, parmesan

## DESSERTS

**Cayman Sorrel & Apple Pie (V, NF)**  
gingerbread ice cream, pimento anglaise

**Caribbean Christmas Cake (V)**  
'coco bluff' coconut eggnog ice cream, garden sorrel jam

**Cayman Citrus Pavlova (V, GF, NF)**  
'chateau chooks' meringue, garden basil, coconut chip

**Ice Cream Sundae (V)**  
spiced naseberry ice cream, hot chocolate fudge, candied almonds, vanilla cream

**Valrhona Chocolate Bread Pudding (V)**  
amarena cherry & 'coco bluff' coconut ice cream, cashew crunch, bourbon salted caramel sauce