



Set Dinner Menu

Spring-Summer 2025



SET DINNER MENU SPRING-SUMMER 2025
\$82.00 per person

FIRST COURSE

(choose three appetizers)

'Brasserie' Grilled Cheese (V, NF)

soft brie, white truffle, seasonal jam

Caboose Smoked Fish Dip (NF)

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

Cayman Mango Salad (V, GF, NF)

filed greens, feta cheese, 'Coco Bluff' coconut, grilled red onion, shaved radish, seasoning pepper, Java apple, spicy green onion dressing

'Brasserie Catch' Tartar (DF, NF)

avocado puree, local cucumber, pickled radish, green onions, spicy soy, island crisps

'Brasserie Catch' Ceviche (GF, DF, NF)

red onion, 'coco bluff' coconut, papaya, seasoning peppers, cilantro, mango-java apple aguachile, island crisps

MAIN COURSE

(choose three entrees)

Summer Corn Risotto (V, GF, NF)

garden chilies, charred green onions, tat soi, local tomato sofrito, parmesan

Garden Pimento Marinated Grilled Chicken (DF, NF)

rice and peas, charred okra, callaloo, sugar cane, 'Coco Bluff' coconut & pineapple salsa

'Brasserie Catch'

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

Garden Herb Marinated Rack of Lamb (GF, NF)

white bean mash, roasted carrots, garden cabbage, local chili salsa verde

Grilled 6 oz. Beef Tenderloin (DF, GF, NF)

crispy fingerling potatoes, charred scallions, tat soi, orchard cactus chimichurri

DESSERTS

(choose three desserts)

Caramelized Apple Banana Custard Tart

dark chocolate, walnuts, salted 'coco bluff' coconut caramel

Basque Cheesecake

Organic plantation's mamey sapote, orange, dulce de leche, candied pecans

Brasserie Ice Cream Sundae

Ironwood Forest honey & Lavender ice cream, warm chocolate fudge, sesame cashew crunch, vanilla cream

'Coco Bluff' Papaya & Mango Pavlova

'Chateau Chooks' meringue, garden mint, coconut chip

Valrhona Chocolate & Black Sapote Pudding Pie

graham cracker, 'Coco Bluff' coconut cream, cocoa nibs, burnt meringue

