



Set Dinner Menu

Fall 2025

Select three items from each course for C\$ 87 per person

FIRST COURSE

'Soup of The Moment'
prepared fresh daily

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

Brasserie Honey Roasted Local Pumpkin Salad (V, GF, NF)
filed greens, harissa cured 'Coco Bluff' coconut, candied pumpkin seeds, feta cheese, garden herb- lemon vinaigrette

Caboose Smoked Fish Dip (NF)
field greens, local avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

'Brasserie Catch' Ceviche (DF, GF)
green papaya, radish, cucumber, avocado, red onion, salsa macha, mango-yuzu leche de tigre, island crisps

MAIN COURSE

Grilled Chicken Breast (GF, DF, NF)
breadfruit & potato salad, garden greens, roasted eggplant emulsion

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

Braised Lamb Shank (GF, NF)
pumpkin mash, garden greens, pickled shallots, red wine & rosemary jus

Grilled CAB Beef Tenderloin (DF, NF)
yukon potato puree, local arugula, balsamic pickled eggplant, Barrington coffee jus

Butternut Squash Risotto (V, NF)
braised local oyster mushrooms, 'Coco Bluff' coconut salmoriglio, toasted pistachios, parmesan

DESSERTS

Sticky Toffee Pudding (V)
local pumpkin ice cream, caramelized pistachios, 'Coco Bluff' coconut crumble

Black Sapote & Chocolate Tart (V, NF)
crème fraiche, cocoa nibs, milk chocolate ganache

Caramel Apple Cheesecake (V)
graham cracker, toasted pecans, vanilla cream

Local Guava Pavlova (V, GF, NF)
'Chateau Chooks' meringue, 'Coco Bluff' coconut cream, garden mint, coconut chip

Brasserie Ice Cream Sundae (V)
spiced Ironwood forest honey ice cream, warm chocolate fudge, puffed rice crackers, vanilla cream