

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

Captain Dillan's Yellowfin Tuna Tartar | 19

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

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & ginger jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, local papaya & rose apple chutney, grilled house-made sourdough

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

Cayman Mango Salad | 16

arugula, burrata, grilled red onion, local peppers, cucumbers, garden radish, spicy lime vinaigrette

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, garden rose apple, apple cider & brasserie honey vinaigrette

Garden Green Papaya Salad | 15

green cabbage, local tomato, green beans, carrots, local cucumber, crispy shallots, 'Coco Bluff' coconut, roasted peanuts, garden lime, spicy tamarind dressing, garden lime

add to any salad:

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

LARGE PLATES

Summer Yellow Corn Risotto | 28

braised local oyster mushrooms, piquillo peppers, garden oregano, black garlic vinaigrette, parmesan

Farmer Codi's Roasted Mushroom Pasta | 34

house-made tagliatelle, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes, garden kale, local chilies, rosemary, parmesan

Roasted Duck Breast | 54

carrot & brown butter puree, garden fennel & rose apple slaw, pak choi, sweet & sour glaze

Captain Darley's Grilled Wahoo | 40

celery root & leek puree, garden beets, pak choy, green onion & citrus salmoriglio

Captain Dillan's Grilled Yellowfin Tuna | 40

black beluga lentils, curried brussels sprouts, mustard greens, garden fennel & zucchini yogurt

Captain Thom's Grilled Swordfish | 42

'Coco Bluff' coconut rice, garden callaloo, local mango & papaya salsa

CAB Beef Tenderloin Steak | 57

breadfruit mash, braised local oyster mushrooms, long beans, garden greens, red wine jus



MONDAY 11 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Local Tomato & Gnocchi Soup
crispy basil, parmesan, olive oil

OR

Cayman Mango Salad
arugula, burrata, grilled red onion, local peppers, cucumbers, garden radish, spicy lime vinaigrette

ENTREES

Captain Darleys' Grilled Wahoo
celery root & leek puree, garden beets, pak choy, green onion & citrus salmoriglio

OR

Farmer Codi's Roasted Mushroom Pasta
house-made tagliatelle, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes, garden kale, local chilies, rosemary, parmesan

DESSERTS

'Coco Bluff' Sugar Cane Granita
lime whipped cream, rose apple salad, almond crumble, 'Coco Bluff' coconut caramel, olive oil, sea salt

WINE SELECTION

Sauvignon Blanc 2022, Matua, Marlborough, New Zealand
OR
Malbec Aruma 2022, Bodegas Caro, Mendoza, Argentina



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,
Ask your server for
8 oz jar | 20
4 oz jar | 10