

## SMALL & SHARE PLATES

### **Caboose Smoked Brasserie Catch Fish Dip | 16**

field greens, avocado, pickled guava, cherry tomato, garden radish, lemon, grilled ciabatta

### **Captain James' Blackfin Tuna Tartar | 19**

avocado puree, cucumber, shallots, pickled garden radish, spicy soy, island crisps

### **Captain James' Black Snapper Ceviche | 19**

red onion, green papaya, 'Coco Bluff' coconut, fresno pepper, cilantro, local guava aguachile, island crisps

### **Brasserie Grilled Cheese | 12**

soft brie, white truffle, Flowers Farm papaya & soursop jam

### **Chicken Liver Pate | 13**

'Coco Bluff' coconut ghee, Flowers Farm papaya chutney, 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

### **'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 16**

field greens, spicy pumpkin seed granola, pickled cranberries, black garlic pesto, parmesan cheese

### **Charred Cayman Avocado Salad | 16**

arugula, cherry tomatoes, grilled red onion, pickled breadfruit, cucumbers, puffed quinoa, green goddess dressing

### **Flowers Farm Green Papaya Salad | 15**

green cabbage, cherry tomato, garden starfruit, long beans, carrots, local cucumber, crispy shallots, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

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

## LARGE PLATES

### **Roasted Flowers Farm Pumpkin Risotto | 28**

farmer codi's oyster mushrooms, spicy sunflower seeds, kale pesto, parmesan

### **House-made Tagliatelle Pasta | 32**

house-cured beef pastrami, 'Chateau Chooks' egg yolk, long beans, local chilies, parmesan

### **Harissa Marinated All-Natural Chicken Breast | 37**

Flowers Farm pumpkin tahini, garden bok choy, charred okra, date & starfruit relish

### **Captain James' 'Coco Bluff' Coconut Steamed Red Snapper | 41**

jasmine rice, grilled broccoli, stir-fried bok choy, hot soy-sesame oil

### **Captain Dorson's Roasted Rainbow Runner | 41**

roasted potatoes, poblano peppers, cherry tomatoes, long beans, callaloo, local avocado gribiche

### **Roasted Duck Breast | 39**

red pepper & walnut muhammara, garden bok choy, burnt orange, pomegranate gastrique

### **Grilled CAB Beef Tenderloin | 58**

roasted cauliflower purée, crispy local oyster mushrooms, braised carrots, garden rosemary jus



THURSDAY 24 SEPTEMBER

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## *Taco Night*

### **Chips & Salsa | 10**

guacamole, fire-roasted tomato salsa, island crisps

### **Carne Asada | 6.5**

fresno pepper aioli, pickled onions, 'Coco Bluff' coconut relish

### **Crispy Pork Belly | 6.5**

local avocado salsa, pickled vegetables, flour tortilla

### **Baja Style Mahi Mahi | 6.5**

chipotle aioli, papaya slaw

### **Chicken Fajitas | 6**

mozzarella cheese, avocado crema, pickled jalapenos

### **Flowers Farm Pumpkin Tikin Xic | 5**

fresno pepper aioli, pickled onion, cilantro

### **Margarita | 8**

Corona | 5



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**

coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.

A 5% **eco-packaging fee** supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers.

Let's **protect our planet together!**