

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain James's Blackfin Tuna Tartar | 19

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

Captain Dorson's Black Snapper Ceviche | 19

local dragon fruit, green papaya, 'Coco Bluff' coconut, seasoning pepper, cilantro, mango aguachile, island crisps

Brasserie Grilled Cheese | 12

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

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, seasonal guava & starfruit relish, 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 Butternut Squash Risotto | 28

farmer Codi's oyster mushrooms, celery salmoriglio, thyme crumble, parmesan

House-made Tagliatelle Carbonara | 32

crispy guanciale, cured 'Chateau Chooks' egg yolk, long beans, green onions, parmesan

Cider-Marinated All-Natural Chicken Breast | 37

roasted pumpkin, marinated kale, guanciale & thyme vinaigrette

Captain Dorson's Roasted Blue Runner Jack | 37

shaved brussels sprouts, garden beets & citrus salad, leek emulsion, spicy almonds

Captain Dorson's Roasted Red Snapper | 42

cauliflower couscous, long beans, garden greens, Flowers Farm papaya & cucumber relish

Captain James' Grilled Wahoo | 42

roasted breadfruit, local cucumber, garden bok choy, shiitake mushroom & soy broth

Roasted Duck Breast | 39

grilled sweet potato, roasted apples, garden greens, sugar cane & bourbon jus

Grilled CAB Beef Tenderloin | 58

confit yukon potatoes, garden greens, roasted carrots, rosemary & black garlic jus



MONDAY 07 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

APPETISERS

Spiced Seasonal Pumpkin Soup

chili roasted pumpkin seeds, barrington coffee cream, green onions

OR

Captain James's Blackfin Tuna Tartar

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

ENTREES

Captain James' Grilled Wahoo

roasted breadfruit, local cucumber, garden bok choy, shiitake mushroom & soy broth

OR

House-made Tagliatelle Carbonara

crispy guanciale, cured 'Chateau Chooks' egg yolk, long beans, green onions, parmesan

DESSERTS

Seasonal Roasted

Pumpkin Basque Cheesecake

salted Ironwood Forest honey, crystallized ginger, vanilla cream

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