

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

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, crispy Brussels sprouts, kale pesto,
pickled pumpkin seeds, 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 Elena's Roasted Triggerfish | 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

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



FRIDAY 11 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Pizza & Pinot

Margherita Pizza | 17

fresh mozzarella, local tomato,
garden basil

Brasserie Pizza | 19

black forest ham, salami milano, grilled
onion, roasted peppers, spinach salad

Chef's Special Pizza | 18

roasted tomatoes, fresh mozzarella,
smoked onions, nduja, purslane

**Pinot Noir 2022, Cooper Mountain -
Willamette Valley, Oregon, US | 45**



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!**