

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

red onion, green papaya, 'Coco Bluff' coconut, seasoning pepper, cilantro, local guava 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, '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 | 40

Flowers Farm roasted pumpkin & long bean succotash, spicy greens, dragon fruit & papaya relish

Captain Shelene's Grilled Day Grouper | 42

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

Roasted Duck Breast | 39

brown butter carrot purée, charred okra, local greens, sugar cane & bourbon jus

Grilled CAB Beef Tenderloin | 58

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



MONDAY 14 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Broccoli & Parmesan Soup

'Coco Bluff' coconut crema, smoked fish salad, thyme crumble, scotch bonnet relish
OR

Captain Dorson's Black Snapper Ceviche

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

ENTREES

Captain Shelene's Grilled Day Grouper

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

Cider-Marinated

All-Natural Chicken Breast

roasted pumpkin, marinated kale, guanciale & thyme vinaigrette

DESSERTS

Valrhona Chocolate Fondant

malted peanut butter ice cream, caramelized banana, chocolate ganache

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