

## SMALL & SHARE PLATES

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

field greens, avocado, pickled guava, cucumber, grapefruit, garden radish, lemon, grilled ciabatta

### **Captain Dillan's Wahoo Ceviche | 19**

red onion, green papaya, cucumber, grapefruit, Fresno pepper, cilantro, local mango aguachile, island crisps

### **Captain Atlee's Yellowfin Tuna Crudo | 19**

Flowers Farm pomelo, starfruit, 'Coco Bluff' coconut, green onions, crispy green shallots, garden tamarind dressing

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

soft brie, white truffle, Flowers Farm papaya & guinea 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 | 15**

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

### **Local Watermelon Salad | 14**

garden lettuce, stracciatella, toasted pistachios, charred 'Coco Bluff' coconut, crispy green papaya, balsamic vinaigrette

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, crispy brussels sprouts, spicy walnuts, rosemary gremolata, parmesan

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

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

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

roasted butternut squash mash, smoked local mushrooms, tat soi, garden chili vinaigrette

### **Captain Dillan's Grilled Wahoo | 42**

local beet tahini, cumin roasted carrots, mustard greens, Flowers Farm pomelo vinaigrette

### **Captain Atlee's Grilled Yellowfin Tuna | 42**

japanese rice, sweet & sour turnips, baby bok choy, garden tamarind ponzu

### **Roasted Five Spiced Duck Breast | 39**

Flowers Farm pumpkin & brown butter purée, bok choy, rum & sugar cane jus

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

celery root purée, truffled carrots, garden greens, cabernet jus



WEDNESDAY 07 OCTOBER

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## *Gastro Pub Specials*

### **Captain Cody's**

#### **Mahi Mahi Fish & Chips | 34**

crushed green peas, garden mint, scotch bonnet remoulade, lemon, hand-cut fries

#### **CAB Beef Wellington | 58**

yukon potato mash, roasted garden vegetables, kale, natural jus



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!**