

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain James' Black Satin Snapper 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 & guinep 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 James' Roasted Black Satin Snapper | 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



THURSDAY 08 OCTOBER

*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 salsa

Crispy Pork Belly | 6.5

local avocado salsa, bok choy & cucumber slaw, flour tortilla

Baja Style Black Snapper | 6.5

chipotle aioli, papaya slaw

Chicken Fajitas | 6

mozzarella cheese, avocado crema, pickled jalapeños

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.