

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain James' Triggerfish Tostadas | 19

local avocado, red onion, cucumber, grapefruit, Flower Farm papaya, chilies, cilantro, lime

Captain Cody's Yellowfin Tuna Crudo | 19

Flower 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 cody'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, garden greens, garden chili vinaigrette

Captain Cody's Grilled Mahi Mahi | 42

roasted Flowers Farm pumpkin, garden greens, wadaya park pomelo & brown butter emulsion

Captain Cody's Grilled Yellowfin Tuna | 42

curried lentils, tandoori cauliflower, green papaya & carrot slaw, garden starfruit & tomato vinaigrette

Roasted Duck Breast | 39

crispy japanese rice, boy choy, turnip & fennel slaw, tamarind-soy ponzu

Grilled CAB Beef Tenderloin | 58

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



MONDAY 12 OCTOBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Canadian Thanksgiving Menu

per person | 74
wine pairing | 38

APPETISERS

Butternut Squash &

'Coco Bluff' Coconut Soup (V, GF, NF)
maple syrup crema, pumpkin seed and
spirulina granola, green onions
OR

Shaved Brussels Sprouts & Pear Salad (V, GF)

dried cranberries, toasted pecans,
goat cheese, brasserie honey &
dijon mustard dressing

*Sauvignon Blanc 2024, Whitehaven -
Marlborough, New Zealand*

ENTREES

All-Natural Turkey Roulade

yukon potato mash, apple-walnut stuffing,
roasted green beans, cayman sorrel tartar,
garden sage gravy
OR

Roasted Blue House Salmon (NF)

roasted root vegetable succotash,
wild arugula, garden herb pesto

*Château La Forge 2020 - Maltus
St. Émilion, Bordeaux, France*

DESSERTS

Roasted Apple Pie (V, NF)

vanilla gelato,
'Coco Bluff' coconut streusel

*Late Noble Chenin Blanc 2020, Rickett's
Bridge - Cape Point, South Africa*

Cocktail Specials

Old Fashioned | 10

Canadian Club Whisky, bitters, orange oil

Bloody Caesar | 10

Belvedere Vodka, Homemade hot sauce,
worcestershire sauce, clamato juice,
lime juice, celery, olives

