

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Derron's Rainbow Runner Ceviche | 19

red onion, garden starfruit, grapefruit, clementines, seasoning pepper, cilantro, mango aguachile, island crisps

Captain Nicholas' Yellowfin Tuna Tartar | 19

local avocado, Flowers Farm cucumber, shallots, garlic chives, pickled garden radish, spicy soy, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, Flowers Farm papaya & apple banana jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, Flowers Farm papaya chutney, grilled sourdough

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

Flowers Farm Green Papaya Salad | 15

green cabbage, carrots, 'Coco Bluff' coconut, cucumber, grapefruit, toasted peanuts, crispy yellowfin tuna, spicy mango dressing

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

Local Oyster Mushroom Carbonara | 32

house-made tagliatelle, guanciale, 'Chateau Chooks' egg yolk, green beans, parmesan

All-Natural Roasted Chicken Breast | 36

sweet potato gratin, charred okra, purslane, natural jus

Captain Atlee's Roasted Red Snapper | 41

white bean passatina, garden vegetable giardiniera, mustard greens, herb salsa verde

Captain Nicholas' Seared Sesame Yellowfin Tuna | 42

japanese rice, garden bok choy, cucumber salad, local mushroom-soy broth

Roasted Duck Breast | 39

brown butter-carrot purée, braised local oyster mushrooms, garden callaloo, foie gras bordelaise

Grilled CAB 12oz. NY Steak | 56

'Chateau Chooks' poached egg, arugula, garden herb chimichurri, house-made pepper jelly, hand-cut fries



FRIDAY 30 OCTOBER

*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 | 19

wild red shrimp, chorizo, manchego cheese, roasted peppers, arugula

Pinot Noir 2023, Cooper Mountain, 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!**