

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Dorson's Black Snapper 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



MONDAY 02 NOVEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Cauliflower & Leek Soup

smoked scallops, crème fraîche, garden mustard green salsa verde, crispy capers

OR

Captain Nicholas' Yellowfin Tuna Tartar

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

ENTREES

Captain Atlee's Roasted Red Snapper

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

OR

Local Oyster Mushroom Carbonara

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

DESSERTS

'Coco Bluff' Coconut Rice Pudding

jasmine rice, estate coconut milk, rum raisins, almond crumble, sugar cane caramel, lime

WINE SELECTION

Sauvignon Blanc 2022, Matua,

Marlborough, New Zealand

OR

Malbec 2023, Bodega Catena,

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