## 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

**Captain Diego's First of the Season Conch Salad | 21**
local peppers, red onion, jujube plum, Flowers Farm cucumber, seasoning pepper, starfruit-lime dressing, island crisps

**Brasserie Grilled Cheese | 12**
soft brie, white truffle, Flowers Farm papaya & apple banana jam

**Chicken Liver Pâté | 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

**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 Butternut Squash Risotto | 28**
charred green onions, garden callaloo, scotch bonnet salsa verde, thyme breadcrumbs, 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, garden arugula, natural jus

**Captain James' Roasted Red Snapper | 41**
cauliflower couscous, chili roasted eggplant, mustard greens, papaya & starfruit salsa, charred lime

**Captain Shadiac's Grilled Wahoo | 42**
blackberry farm heirloom civil war butter bean & tomato stew, garden greens, Flowers Farm cucumber pickle

**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

THE BRASSERIE

**FRIDAY 06 NOVEMBER**

*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**
guanciale, burrata, marinated tomatoes, chili flakes, garden oregano, 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!**