## 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 Red Snapper Ceviche | 19**
red onion, garden starfruit, longan, seasoning pepper, cilantro, mango aguachile, island crisps

**Captain Dillan's 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, garden pomelo, starfruit-lime dressing, island crisps

**Brasserie Grilled Cheese | 12**
soft brie, white truffle, Flowers Farm papaya & naseberry 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 Chicken Breast Vindaloo | 36**
basmati rice grits, mustard greens, starfruit pickle, cilantro yogurt chutney

**Captain Dillan's Grilled Mahi Mahi | 39**
roasted local butternut squash, charred okra, garden bok choy, chili-cured garden cucumber, Flowers Farm sorrel & salsa verde

**Captain Dillan's Grilled Yellowfin Tuna | 42**
brown lentil, cherry tomato, wadayo park pomelo, frisée lettuce, garden oregano pesto

**Roasted Duck Breast | 39**
roasted carrot & miso purée, crispy local oyster mushrooms, garden tatsoi, tamarind-soy ponzu

**Grilled CAB 12oz. NY Steak | 56**
'Chateau Chooks' poached egg, arugula, garden herb chimichurri, house-made pepper jelly, hand-cut fries

THE BRASSERIE

## MONDAY 16 NOVEMBER

*Chef Dean Max and Chef Artemio Lopez welcome you*



## *Monday Secret Pleasure*

**For Two | 120**

### APPETISERS

**Captain Diego's Conch Fritters**
smoked Flowers Farm pumpkin aioli, garden papaya salad, lemon
**OR**
**Flowers Farm Green Papaya Salad**
green cabbage, carrots, 'Coco Bluff' coconut, cucumber, grapefruit, toasted peanuts, crispy yellowfin tuna, spicy mango dressing

### ENTREES

**Captain Dillan's Grilled Mahi Mahi**
roasted local butternut squash, charred okra, garden bok choy, chili-cured garden cucumber, Flowers Farm sorrel & salsa verde
**OR**
**All-Natural Chicken Breast Vindaloo**
basmati rice grits, mustard greens, starfruit pickle, cilantro yogurt chutney

### DESSERTS

**Local Guava Pavlova**
'Chateau Chooks' meringue, 'Coco Bluff' coconut cream, garden mint, coconut chip

**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**