SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
field greens, avocado, pickled guava, cucumber, grapefruit, garden radish, lemon, grilled sourdough

Captain Diego's Conch Fritters | 20
Flowers Farm scotch bonnet aioli, garden arugula, charred lemon

Captain Shadiac's Wahoo Ceviche | 19
longan, garden radish, seasoning pepper, wadayo park pomelo, cilantro, 'Coco Bluff' coconut leche de tigre, 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 Conch Salad | 21
local peppers, red onion, Flowers Farm cucumber, cayman sorrel, jujube plum, passion fruit 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, pomegranate, 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

Farmer Codi's Oyster Mushroom Risotto | 28
fire-roasted poblano peppers, grilled leeks, thyme, pickled mushrooms, parmesan

House-made Tagliatelle Carbonara | 32
guanciale, 'Chateau Chooks' egg yolk, long beans, parmesan

Captain Dillan's Seared Yellowfin Tuna | 42
cauliflower-miso puree, okra sambal, garden greens, ginger-kaffir lime beurre blanc

Captain Dillan's Grilled Wahoo | 42
breadfruit & west indian pumpkin succotash, braised collard greens, creole sauce

10 oz. Grilled Pork Chop | 37
west indian pumpkin & apple mash, smoked brussels sprouts, garden red russian kale, Flowers Farm sorrel glaze

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

THE BRASSERIE

MONDAY 23 NOVEMBER

Chef Dean Max and Chef Artemio Lopez welcome you



Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Broccoli & Cheddar Soup
crispy potato croutons, pickled broccoli, seasoning pepper, garlic chives
OR
Captain Shadiac's Wahoo Ceviche
longan, garden radish, seasoning pepper, wadayo park pomelo, cilantro, 'Coco Bluff' coconut leche de tigre, island crisps

ENTREES

Captain Dillan's Seared Yellowfin Tuna
cauliflower-miso puree, sesame okra, garden greens, ginger-kaffir lime beurre blanc
OR
10 oz. Grilled Pork Chop
west indian pumpkin & apple mash, smoked brussels sprouts, garden red russian kale, Flowers Farm sorrel glaze

DESSERTS

Medjool Date Sticky Toffee Pudding
local naseberry ice cream, salted cashews, 'Coco Bluff' coconut crumble

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