SMALL & SHARE PLATES

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

Captain Douglas' Wahoo Ceviche | 19
longan, garden radish, seasoning pepper, wadayo park pomelo, cilantro,
'Coco Bluff' coconut leche de tigre, island crisps

Captain Lewis' Rainbow Runner Crudo | 19
'Coco Bluff' coconut, garden radish, Flowers Farm papaya, seasoning pepper,
cilantro, scallion & miso dressing

Captain Diego's Conch Salad | 21
local peppers, red onion, Flowers Farm cucumber, cayman sorrel,
starfruit, passion fruit dressing, island crisps

Brasserie Grilled Cheese | 12
soft brie, white truffle, Flowers Farm sorrel & papaya 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

Shaved Fennel & Orange Salad | 15
garden mixed greens, stracciatella, candied Flowers Farm sorrel,
roasted pistachios, Ironwood Forest Honey vinaigrette

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 local peppers, grilled leeks, thyme,
pickled mushrooms, parmesan

Beef Cheek Ragout Pasta | 32
garden kale, long beans, rosemary, parmesan

Captain Dillan's Seared Yellowfin Tuna | 44
white bean mash, marinated kale, balsamic pickled garden eggplant,
Flowers Farm sorrel bordelaise

Captain Douglas' Grilled Wahoo | 44
sweet potato & brown butter puree, mustard greens, roasted brussels sprouts,
garden herb & seasoning pepper emulsion

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
smoked parsnip purée, wild arugula, local oyster mushrooms,
caramelized pearl onions, rosemary jus

THE BRASSERIE

MONDAY 30 NOVEMBER

Chef Dean Max
and Chef Artemio Lopez
welcome you



Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Tomato & Red Pepper Soup
Brasserie grilled cheese,
garden basil, olive oil
OR
Captain Lewis' Rainbow Runner Crudo
'Coco Bluff' coconut, garden radish,
Flowers Farm papaya, seasoning pepper,
cilantro, scallion & miso dressing

ENTREES

Captain Douglas' Grilled Wahoo
sweet potato & brown butter puree,
mustard greens,
roasted brussels sprouts, garden herb &
seasoning pepper emulsion
OR
Beef Cheek Ragout Pasta
garden kale, long beans, rosemary,
parmesan

DESSERTS

Cayman Citrus Pavlova
'Chateau Chooks' meringue,
garden basil, 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