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
avocado, Flowers Farm cucumber, grapefruit, garden culantro, crispy shallots, tamarind-soy dressng

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 papaya & naseberry jam

Chicken Liver Pâté | 13
'Coco Bluff' coconut ghee, Flowers Farm papaya chutney, grilled ciabatta

SOUP & 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

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

Captain Dillan's Seared Yellowfin Tuna | 44
cauliflower-miso puree, okra sambal, garden greens, ginger-kaffir lime beurre blanc

Captain Douglas' Grilled Wahoo | 44
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

THE BRASSERIE

THURSDAY 26 NOVEMBER

Chef Dean Max and Chef Artemio Lopez welcome you

American Thanksgiving Menu

per person | 74
wine pairing | 38

APPETISERS

Roasted Mushroom Soup (V, GF, NF)
preserved lemon crème fraiche, black garlic-thyme crumble, garden chives
OR
Honey Roasted Butternut Squash Salad (V, GF)
garden arugula, pomegranate, house-made ricotta, candied sunflower seeds, balsamic vinaigrette

Chardonnay 2023, Sonoma Coast - Flowers Vineyards, California, US

ENTREES

All-Natural Turkey Roulade (NF)
yukon potato mash, cornbread and collard greens stuffing, roasted carrots, cayman sorrel tartar, garden sage gravy
OR
Captain Douglas' Grilled Wahoo (GF, NF)
sweet potato & brown butter purée, roasted brussels sprouts, garden herb & seasoning pepper emulsion

Cabernet Sauvignon 2022, Napa Valley - Joseph Phelps, California, US

DESSERTS

Roasted Local Pumpkin Pie (V)
garden pimento crema, candied 'Coco Bluff' coconut, sugar cane syrup

Moscatel Pasas 2022, Jerez de la Frontera - Cesar Florido, Andalucia, Spain

Cocktail Specials

Old Fashioned | 10
Knob Creek bourbon, bitters, orange oil

