



THE BRASSERIE

Dinner Menu

Address: Cricket Square

Phone: (345) 945 1815

Cuisine: Gourmet

The Brasserie is dedicated to hauling in the freshest fish, on their own local, deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to their kitchen, to then serve at your table.

SMALL PLATES

Crispy Fish Cakes	CI\$16
Garden purslane, 'coco bluff' coconut and turmeric yoghurt, pickled okra, chilli-cured tomato, charred lemon	
Caboose Smoked Fish Dip <input type="checkbox"/>	CI\$16
Local spicy greens, avocado, garden vegetable giardiniera, lemon, grilled sourdough	
Captain Cody's Yellowfin Tuna Pastrami	CI\$20
Avocado purée, local cucumber, pickled radish, garlic chives, spicy soy, island crisps	
Captain Daniel's First of the Season Conch Salad	CI\$21
Local cucumber, garden peppers, fennel, radish, green papaya, chickpea puffs, passion fruit dressing	
Brasserie Grilled Cheese	CI\$12
Soft brie, white truffle, Cayman mango and starfruit jam	
Chicken Liver Pate	CI\$12
Vanilla and garden sage ghee, garden acerola cherry and strawberry chutney, grilled house-made brioche	
Charcuterie Platter	CI\$28
Serrano ham, 12 month aged manchego, garden acerola cherry and strawberry chutney, brasserie honeycomb, spicy candied walnuts, grilled ciabatta	

SOUPS & SALADS

Add to any salad: chicken CI\$8 shrimp CI\$11 steak CI\$16 brasserie catch' CI\$16

Maple Roasted Plantation Organics' Pumpkin Salad **CI\$15**

Field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, pomegranate, garden herb pesto

'Coco Bluff' Green Papaya Salad **CI\$15**

Green cabbage, green beans, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango dressing

LARGE PLATES

Cayman Chanterelle Carbonara **CI\$32**

House-made tagliatelle, 'chateau chooks' egg yolk, long beans, parmesan

Captain Derron's Grilled Wahoo **CI\$42**

Curried parsnip puree, charred okra, garden greens, tangerine vinaigrette

Captain Cody's Grilled Yellowfin Tuna **CI\$41**

White bean and eggplant passatina, shaved brussels sprouts, pickled Cayman chanterelle mushrooms, starfruit salmoriglio

Mojo Marinated Chicken **CI\$30**

Pumpkin puree, balsamic pickled eggplant, marinated kale, dragon fruit soffrito

Grilled 10oz CAB NY Steak **CI\$56**

Yukon potato mash, local chanterelle mushrooms, kale, cactus chimichurri

CHEF'S FIVE-COURSE TASTING MENU

Tasting Menu **CI\$90**

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

Wine Pairing **CI\$50**

Add wine pairings to each course, specifically selected by our Master Sommelier, Simone Ragusa (3oz pours)

Group participation required

Last updated: Fri 29 Nov, 2024