



## 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

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