



## 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** **CI\$16**

Local spicy greens, avocado, garden vegetable giardiniera, lemon, grilled sourdough

### **Chicken Liver Pate** **CI\$12**

Vanilla and garden sage ghee, garden acerola cherry and strawberry chutney, grilled house-made brioche

### **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

### **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 sofrito

**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

The Brasserie frequently changes their menu based on availability of local ingredients. Dishes and prices maybe differ.

Last updated: Mon 03 Feb, 2025