

## ERIC RIPERT TASTING

### TUNA-FOIE GRAS

Layers of Thinly Pounded Yellowfin Tuna, Foie Gras, Toasted Baguette, Chives, Extra Virgin Olive Oil  
*Legras & Haas, Brut Rose, Champagne, France, NV*

### LANGOUSTINE

Lightly Seared Langoustine, Iberico Ham-Truffle Crème Fraîche, Balsamic-Mushroom Vinaigrette  
*Domaine Chanzy, "Clos de la Fortune", Bouzeron, Burgundy, France, 2017*

### HALIBUT

Poached Halibut, Avocado, Anticucho-Shrimp Sauce  
*Flanagan, Chardonnay, Russian River Valley, California, 2019*

### DOVER SOLE

Pan Seared Dover Sole, Almond-Potato Mousseline, Tamarind-Brown Butter  
*Louis Latour Puligny-Montrachet Cote de Beaune, France, 2017*

### OCTOPUS

Octopus "A La Plancha", Tomato, Chorizo Emulsion  
*Marqués de Riscal, Rioja, Reserva, Spain, 2015*

### QUINCE

Vanilla Poached Quince, Yoghurt, Quince Sorbet

### INDONESIAN DARK CHOCOLATE

Warm Indonesian Dark Chocolate Tart, Tahitian Vanilla Ice Cream  
*Broadbent 10 Years Old Malmsey Madeira, Portugal*

*Eric Ripert Tasting Menu KYD 275*

*Chef's Choice Tasting Menu KYD 350*

*Eric Ripert Wine Pairing KYD 150*

*Chef's Choice Menu Wine Pairing KYD 200*

*Eric Ripert Rare Vintage Wine Pairing KYD 375*

*Chef's Choice Menu Rare Vintage Wine Pairing KYD 450*

*A 20% Service Charge Will Be Added To Your Bill.*

*All Prices Are Quoted In KYD and Charged In USD (Exchange Rate \$1 KYD = \$1.25 USD).*

*The Ritz-Carlton, Grand Cayman is proud to support "Cayman Sea Sense" by only purchasing seafood from sustainable sources.*

# BLUE TASTING

## HIRAMASA

Hiramasa Slivers, Miso Crisp, “Kimchi”, Citrus Oil  
*Nikolaihof, Grüner Veltliner, Austria, 2020*

## SCALLOP

Warm Scallop, Wild Mushroom, Smoked Butter  
*Marqués de Murrieta, Viura, "Capellanía", Rioja, Spain, 2017*

## SNAPPER

Baked Queen Snapper, Seasoning Pepper Sofrito, Fennel, Chorizo-Lime Broth  
*Château Le Puy, Rose-Marie, Bordeaux, France, 2020*

## SALMON

Barely Cooked Salmon, Veal Tongue, Horseradish Emulsion  
*Domaine Lucien Muzard Santenay Vieilles Vignes Côte de Beaune, France, 2020*

## SWORDFISH

Pan Seared Swordfish, Shallot Confit, Fig, Szechuan Pepper-Chicken Jus  
*Stephanie, Proprietary Red, Napa Valley, California, 2011*

## “THE EGG”

Milk Chocolate Pot De Crème, Caramel Foam, Maple Syrup, Cayman Sea Salt

## MONT BLANC

Rum-Infused Chestnut Crèmeux, Mandarin Sorbet, Orange-Ginger Consommé  
*Chateau Rieussec 'Les Carmes de Rieussec', Sauternes, France, 2017*

*Blue Tasting Menu KYD 255*

*Chef's Choice Tasting Menu KYD 350*

*Blue Wine Pairing KYD 150*

*Chef's Choice Menu Wine Pairing KYD 200*

*Eric Ripert Rare Vintage Wine Pairing KYD 375*

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# VEGETARIAN TASTING

## HEART OF PALM

Hawaiian Heart of Palm, Radish, Cucumber, Citrus Vinaigrette  
*Nikolaihof, Grüner Veltliner, Austria, 2020*

## KOHLRABI

Stuffed Baby Kohlrabi, Ricotta, Tomato, Saffron Broth  
*Château de Saint Cosme, Principauté d'Orange, Blanc, "Les Deux Albion", France, 2018*

## BABY CARROT

Braised Young Baby Carrot, Goat Cheese, Toasted Almond Vierge  
*Laurent-Perrier, Brut, "La Cuvée", Champagne, France, NV*

## TOPINAMBUR

Roasted Topinambur, Wild Mushrooms, Shallot Confit, Truffle  
*Tornatore, Etna Rosso, Sicily, Italy, 2020*

## TRUFFLE

Truffle-Sweet Potato Tortelli, Balsamic-Baby Spinach  
*Pio Cesare, Nebbiolo, Langhe, Piedmont, Italy, 2018*

## CITRUS

Citrus Granita, Grand Marnier Chantilly, Caramel Tuile

## COCONUT

Coconut Frangipane, Yuzu Ganache, Jasmine Tea Mousse, Toasted Coconut Ice Cream  
*St.-Urbans-Hof, Riesling, Spätlese, "Nik Weis Goldtröpfchen", Mosel, Germany, 2018*

*Vegetarian Tasting Menu KYD 225*

*Chef's Choice Tasting Menu KYD 350*

*Vegetarian Wine Pairing KYD 150*

*Chef's Choice Menu Wine Pairing KYD 200*

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## UPON REQUEST

TO ADD ON OR SUBSTITUTE ANY COURSE IN THE TASTING MENUS

### OYSTERS

Single Variety or Assortment of Oysters

*Laurent-Perrier, Brut, "La Cuvée", Champagne, France, NV*

### FILET

Seared Beef Tenderloin, Short Rib-Foie Gras Tortelli, Parsnip, Truffle Jus

*Gaja Pieve Santa Restituta, Brunello di Montalcino, Tuscany, Italy, 2017*

### LAMB

Pan Seared Rack of Lamb, Pistachio-Lavender Crust, Byaldi Gratin, Pink Peppercorn Jus

*Domaine De La Favière, Syrah, "La Dame", St.-Joseph, Rhône, France, 2017*

### WAGYU

Grilled Hanging Tender, Fresh Kimchi, Bok Choy, Soy Jus Vinaigrette

*State of Mind, Cabernet Sauvignon, Napa Valley, California, 2015*

### IMPERIAL SELECTION CAVIAR

30g Classic Condiments

Supplement KYD200

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