

# BLUE

## HAMACHI

Lighty Seared Hamachi, Asian Pear, Pickled Hon Shimeji Mushroom, Kimchi Emulsion  
*Charles Heidsieck, '200 Years of Liberty', Brut Reserve, Champagne, France, NV*

OR

## STRIPED BASS

Seabass Tartare, Zucchini, Truffle, Vinaigrette “Perigourdine”  
*Château Sainte Marguerite, Fantastique, Côtes de Provence, 2022*

OR

## OYSTERS

East & West Coast Oysters, Radish, Raspberry, Champagne Ponzu  
*Laurent-Perrier, Cuvée, Brut Rosé, Champagne, France, NV*

## LOBSTER

Butter Poached Maine Lobster, Leek, Panisse, Lobster Sauce “American”  
*La Sirena, Chardonnay, Russian River Valley, Sonoma County, 2020*

OR

## SCALLOP

Warm Scallop, Wild Mushroom, Sunchoke Puree, Smoked Butter  
*Capellania, Marques de Murrieta, Rioja, Spain, 2018*

OR

## RED SNAPPER

Baked Red Snapper, Shrimp, Avocado, Baja Sauce  
*Chateau des Jacques Moulin-a-Vent, Beaujolais, France, 2019*

## SWORDFISH

Grilled Swordfish, Red Cabbage, Black Garlic Jus  
*Jaffelin, Gevrey-Chambertin Vieilles Vignes, Cote de Nuits, France, 2017*

OR

## OCTOPUS

Octopus “A La Plancha”, “Coleslaw”, Seasoning Pepper, Jerk-Butter Emulsion  
*La Rioja Alta S.A., Viña Ardanza, Rioja, Spain, 2016*

OR

## MONK

Pan Seared Monkfish, Squid Ink Fideua, Pepper “Ceviche”, Paprika Broth  
*Hisenda Miret, Parés Baltà, Penedès, Spain, 2019*

## HAZELNUT

Golden Hazelnut Sphere, Frangelico Mousse, Hazelnut Ice Cream  
*Graham's 20 Years, Tawny Port, Portugal*

OR

## MANGO

Cayman Mango, Matcha, Greek Yoghurt Ice Cream  
*Château Rieussec, 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 2016*

Prix Fixe 4 Courses KYD 195  
Prix Fix 6 Courses KYD 255

Prix Fixe 4 Courses Wine Pairing KYD 100  
Rare Vintage Wine Pairing KYD 225

Please advise your server of any allergies or dietary restrictions  
The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus, as well supporting  
“Cayman Sea Sense” by only purchasing seafood from sustainable sources  
A 20% Gratuity Will Be Added To Your Bill  
All Prices Are Quoted In KYD and Charged In USD (Exchange Rate \$1 KYD = \$1.25 USD)

# ERIC RIPERT

## TUNA-FOIE GRAS

Layers of Thinly Pounded Yellowfin Tuna, Foie Gras, Toasted Baguette, Chives, Extra Virgin Olive Oil  
*Moët & Chandon, Brut Rosé Grand Vintage, Champagne, France, 2015*

## LANGOUSTINE

Seared Langoustine, Iberico Ham, Artichoke, Clam - Mustard Emulsion  
*Marcel Deiss Complantation, Alsace, France, 2020*

## HALIBUT

Poached Halibut, White Beans, Basil, Tomato Broth  
*Chateau le Puy Rose-Marie, Bordeaux, France, 2021*

## DOVER SOLE

Pan Seared Dover Sole, Buddha Hand Lemon, Caviar- Potato Mousseline, Almonds, Yuzu-Brown Butter  
*Jaffelin, Meursault, France, 2022*

## SALMON

Barely Cooked Salmon, "Pot au Feu", Truffle  
*Domaine Serene, Yamhill Cuvee, Willamette Valley, 2017*

## HIBISCUS

Ginger Hibiscus Sorbet, Raspberry, Citrus Crumble

## PERUVIAN DARK CHOCOLATE

Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream  
*Broadbent, 10 years, Boal, Madeira, NV*

*Eric Ripert Tasting Menu KYD 290*  
*Chef's Choice Tasting Menu KYD 365*

*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*

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# VEGETARIAN

## AVOCADO

Charred Avocado, Heart of Palm, Mango, Aguachile  
*Wittman, Trocken, Riesling, Rheinhessen, Germany, 2020*

## TOMATO

Local Tomato Tart, Pistachio, Saffron-Tomato Vierge  
*Domaine Trotereau, Quincy, Loire, France, 2020*

## ASPARAGUS

Asparagus –Nori Terrine, Quail Egg, Soy Hollandaise  
*Lingua Franca, Avni, Willamette Valley, Oregon, 2021*

## ARTICHOKE

Artichoke Panache, Wild Mushroom A La Crème  
*Pio Cesare, Langhe, Piedmont, Italy, 2021*

## RAVIOLO

Doppio Raviolo, Kale, Parmesan, Balsamic Vinaigrette  
*La Sirena, Malbec, Napa Valley, 2018*

## VANILLA

“Vanilla Bean”, Bourbon, Toffee, Roasted Vanilla Foam

## MANGO

Cayman Mango, Matcha, Greek Yoghurt Ice Cream  
*Château Rieussec, 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 2016*

*Vegetarian Tasting Menu KYD 240*

*Vegetarian Wine Pairing KYD 150*

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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*

### LAMB

Pan Seared Lamb Rack, Merguez Tortelli, Squash, Red Kampot Pepper Jus

*Quinta do Vallado, Douro, Portugal, 2016*

### STRIPLOIN

NY Striploin, Lobster- Potato "a la crème", Lobster-Beef Jus

*Component, La Carriere, Bordeaux, France, 2016*

### FILET

Grilled Beef Tenderloin, Pipian, Kale Praline, Jus Vierge

*Shelter, The Butcher, Napa Valley, 2016*

### IMPERIAL SELECTION CAVIAR

30g Classic Condiments

Supplement KYD 200

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