

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”
Component, Vin de Fleurs, Provence, France, 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
Anima Negra 'An-2', Mallorca, Spain, 2020

SWORDFISH

Grilled Swordfish, Red Cabbage, Black Garlic Jus
Jaffelin, Sur les Grèves, Clos Sainte-Anne, Beaune 1er Cru, France, 2018

OR

OCTOPUS

Octopus “A La Plancha”, Tomato, Chorizo Emulsion
La Rioja Alta S.A., Gran Reserva 904, Rioja, Spain, 2015

OR

MONK

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

MONT BLANC

Rum & Chestnut Mousse, Candied Mandarin Sherbet, Chestnut Gelato
Henriques & Henriques, Sercial, Madeira, 2001

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% 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)

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

SALMON

Barely Cooked Salmon, Veal Tongue, Caviar, Horseradish Emulsion
Pierre Bouree Fils, Saint-Aubin, Cote de Beaune, France, 2016

HALIBUT

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

DOVER SOLE

Pan Seared Dover Sole, Green Papaya, Red Wine-Jerk Jus
Ridge, "Geyserville", Alexander Valley, California, USA, 2021

GREEN APPLE

Granny Smith Sorbet, Calvados Chantilly, Tarragon

PERUVIAN DARK CHOCOLATE

Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream
Domaine du Mas Blanc, Banyuls Collection, Languedoc-Roussillon, France, 1986

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

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% 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)

VEGETARIAN

AVOCADO

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

ARTICHOKE

Artichoke Panache, Potato a la Crème, Tamarind-Brown Butter
Vincent Girardin, Les Vieilles Vignes, Pouilly-Fuissé, Burgundy, 2020

CAULIFLOWER

Cauliflower Custard, Truffle, Comte Emulsion
Clos Saint Jean, Châteauneuf-du-Pape, Rhone, France, 2021

EGGPLANT

Grilled Eggplant, Sunchoke, Bell Pepper, Yoghurt-Tahini Foam
Maison Chanzy, Clos de La Fortune, Aligote, Bouzeron, Burgundy, 2018

LASAGNA

Wild Mushroom, Celery, Truffle Emulsion
Pio Cesare, Nebbiolo, Piemonte, Italy, 2020

HIBISCUS

Ginger Hibiscus Sorbet, Raspberry, Citrus Crumble

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

*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% 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)*

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, Truffle-Squash "Taco", Mole Jus

Shelter, The Butcher, Cabernet Sauvignon, Napa Valley, USA, 2015

LAMB

Pan Seared Rack of Lamb, Macadamia Nut, Cucumber, Eggplant, Jus "Vierge"

Bryant Family Vineyard 'Bettina' Proprietary Red, Napa Valley, USA, 2012

WAGYU

Grilled Hanging Tender, Vietnamese Spring Roll, Kimchi-Beef Jus

Landot, Haut Medoc, Bordeaux, France, 2016

IMPERIAL SELECTION CAVIAR

30g Classic Condiments

Supplement KYD 200

*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% 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)*