

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

Striped Bass Slivers, Corn, Sweet Potato, Aji Amarillo Emulsion
Le Mesnil Blanc de Blancs Grand Cru Brut, Champagne, France, NV

OR

TARAGAI

Thinly Sliced Taragai, Fennel, Citrus-Pink Peppercorn Vinaigrette
Rudi Pichler, Grüner Veltliner, Wachau, Austria, 2022

LOBSTER

Butter Poached Lobster, Corn, Ancho Chile-Dashi Broth
Bodegas Emilio Moro 'La Revelia' Godello, Spain, 2019

OR

SCALLOP

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

OR

SNAPPER

Baked Snapper, Avocado, Radish, Guajillo-Pozole Broth
Hyland Estates, Willamette Valley, Oregon, USA, 2022

TUNA

Rare Grilled Tuna, Pea, Green Papaya, Chorizo Emulsion
Hestan Vineyards, Sauvignon Blanc, Napa Valley, USA, 2021

OR

OCTOPUS

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

OR

DORADE

Pan Seared Dorade, Artichoke, Parisian Gnocchi, Mussel Sauce Marinière
Massimo Rivetti “Froi”, Barbera d’Alba Superiore, Italy, 2020

STICKY TOFFEE

Sticky Toffee Madeleine, Blood Orange, Muscovado, Whiskey Ice Cream
Quinta do Vallado, Tawny 30 Years, Portugal

OR

MANGO

Cayman Mango, Coconut, Ginger-Mango Sorbet
Château La Tour Blanche, Sauternes, Bordeaux, France, 2018

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

Barely Cooked Langoustine, Sushi Rice, Ramp-Sake Butter
Nikolaihof, Elisabeth Tradition, Wachau, Austria, 2017

HALIBUT

Baked Halibut, Shitake Shumai, Heart of Palm, Ramen Broth
Clos Saint-Jean, Chateauneuf-du-Pape, Rhone, France, 2021

DOVER SOLE

Pan Seared Dover Sole, Romaine Heart, Truffle, Parmesan – Vichyssoise
Jaffelin, Saint Aubin 1^{er} Cru, France, 2022

SALMON

Barely Cooked Salmon, Caviar, Veal Tongue, Horseradish Emulsion
Hisenda Miret, Parés Baltà, España, 2020

RHUBARB

Rhubarb Sorbet, Pink Peppercorn, Strawberry, Meringue

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

HEART OF PALM

Hawaiian Heart of Palm, Turnip, Tomatillo-Cardamom Jus
Sohm & Kracher 'Alte Reben' Gruner Veltliner, Austria, 2022

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

NASEBERRY

Naseberry Sorbet, Cayman Honey, Amaranth

MANGO

Cayman Mango, Coconut, Ginger-Mango Sorbet
Château La Tour Blanche, Sauternes, Bordeaux, France, 2018

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, Farro, Black Garlic, Paprika-Cumin Jus

La Caccia di San Giovanni Rosso Toscana IGT, Tuscany, Italy, 2020

STRIPLOIN

NY Striploin, Lobster- Potato “a la crème”, Lobster-Beef Jus

Component, La Carriere, Bordeaux, France, 2016

BEEF

Seared Beef Tenderloin, Potato Confit, Wild Mushroom, Roquefort, Port Wine Jus

Quinta do Vallado, Douro, Portugal, 2016

IMPERIAL SELECTION CAVIAR

30g Classic Condiments

Supplement KYD 200

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