

BLUE

HAMACHI

Lightly Seared Hamachi, Cucumber, Melon, Caviar, Wasabi & Yogurt Emulsion
Ladoucette Pouilly-Fumé, Loire, France, 2022

OR

CONCH

Conch Slivers, Mussels, Smoked Trout Caviar, Tomatillo Vinaigrette
Pazo Barrantes Albariño, Rias Baixas, Spain, 2021

LOBSTER

Mildly Barbecued Lobster, Almond, Fennel, Sea Urchin Bisque
Moët & Chandon, Grand Vintage, 2015

OR

SCALLOP

Warm Scallop, Black Kale, Citrus Vinaigrette, Pecorino-Truffle Fondue
Inama, Foscarino, Soave Classico, Italy, 2022

DORADE

Pan Seared Dorade, Beluga Lentils, Chorizo, Creamy Scotch Bonnet Emulsion
Parés Baltà, Electio, Xarel-lo, Penedés, Spain, 2021

OR

SNAPPER

Steamed Red Snapper, King Crab, Sambal Condiment, Baby Radish, Laksa Broth
Elena Walch Beyond the Clouds, Alto Adige, Italy, 2021

TUNA

Rare Grilled Tuna, Artichoke, Tomato Confit, Olive & Rosemary Sauce
Michele Chiarlo, Reyna, Barbaresco, Italy, 2020

OR

OCTOPUS

Octopus “A La Plancha”, Asian Pico de Gallo, Pearl Haricot Purée, Pasilla-Butter Emulsion
La Nerthe, Les Cassagnes, Côtes du Rhone-Villages, France, 2021

STICKY TOFFEE

Sticky Toffee Madeleine, Blood Orange, Muscovado, Whiskey Ice Cream
Lustau, PX, San Emilio, Sherry, Spain

OR

MANGO

Cayman Mango, Bai Mu Dan Tea, Anise Hyssop, Lychee Sorbet
Weingut S.A. Prum Wehlener Sonnenuhr Spätlese, Mosel, Germany, 2019

Prix Fixe 5 Courses KYD 240

*Blue Wine Pairing KYD 125
Blue Sommelier Selection Wine Pairing KYD 275*

*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
Lucien Crochet, Sancerre, Loire, France, 2022

LANGOUSTINE

Lightly Seared Langoustine, Bell Pepper Barbecue, Iberico, Pearl Onion Chutney, Lemon Verbena
Domaines Ott Château Romassan Bandol Rose, Provence, France, 2021

SALMON

Barely Cooked Salmon, Creamy Potato, Cucumber Pickles, Caviar, Mustard Emulsion
Charles Heidsieck 200 Years of Liberty, Champagne, France, NV

DOVER SOLE

Pan Seared Dover Sole, Celery Root, Truffle, Balsamic-Mushroom Sauce
Domaine Serene, Yamhill Cuvee, Willamette Valley, 2019

HALIBUT

Poached Halibut, Quail Egg, Shiitake Fricassée, Bok Choy, Ramen Broth
Parés Baltà, Mas Irene, Penedés, Spain, 2019

STRAWBERRY

Marinated Strawberry, Taggiasca Olive, Vanilla Oil, Basil Sorbet

BLACK FOREST

55% Equatoriale Chocolate, Tahitian Vanilla, Cognac, Cherry
W & J Graham's Six Grapes Reserve Port, Portugal

Eric Ripert Tasting Menu KYD 290

Eric Ripert Wine Pairing KYD 150
Eric Ripert Sommelier Selection Wine Pairing KYD 375

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VEGETARIAN

BOK CHOY

Stewed Bok Choy Dumplings, Blood Orange, Cinnamon, Tahini-Tabasco Vinaigrette
Wittmann, Trocken, Rheinhessen, Riesling, Germany, 2020

ARTICHOKE

Artichoke Panache, Beetroot-Quinoa Salad, Pomegranate Condiment, Barigoule Sauce
Domaine Ménard-Gaborit, Muscadet Sèvre et Maine, Le Pallet, France, 2020

CAULIFLOWER

Cauliflower Textures, Roasted Purée, Macadamia Nuts, Truffle, Coconut & Harissa Sauce
La Petit Haut Lafitte Blanc, Pessac-Leognan, France, 2019

ASPARAGUS

Charcoal White Asparagus, Homemade Barbecue Sauce, Buckwheat, Lemon & Truffle Vinaigrette
Charles Heidsieck 200 Years of Liberty, Champagne, France, NV

TORTELLI

Smoked Eggplant, Ricotta, Confit Cherry Tomatoes, Aromatic Tomato Consommé
McIntyre, Santa Lucia Highlands, California, 2018

MANDARIN

Mandarin & Sichuan Pepper, Coconut Granite, Yuzu Sorbet

MANGO

Cayman Mango, Bai Mu Dan Tea, Anise Hyssop, Lychee Sorbet
Weingut S.A. Prum Wehlener Sonnenuhr Spätlese, Mosel, Germany, 2019

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, Shank Terrine, Chickpeas-Cumin Ragout, Yogurt-Paprika Sauce

Parés Baltà, Mas Irene, Penedés, Spain, 2018

STRIPLOIN

NY Striploin, Lobster-Cauliflower Cannelloni, Truffle, Armagnac, Beurre Noisette-Beef Jus

Oddero, Gallina, Nebbiolo, Barbaresco, Italy, 2019

BEEF

Grilled Beef Tenderloin, Braised Onion, Lemon-Verbena Chimichurri, Vietnamese Pho Jus

Castello Colle Massari, Rosso Riserva, Montecucco, Italy, 2020

IMPERIAL SELECTION CAVIAR

30g Classic Condiments

Supplement KYD 200

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