

# CARIBLUE WINDOWS

## *Asian Menu*



### *INCLUSIVE TASTING MENU*

#### *Miso Soup*

Buckwheat Noodles, Onion  
Stick, Dried Seaweed Tofu

Suggested Wine: Chateau Minuty, "M" Rose, Cote de  
Provence, France, 2017 11USD

#### *Sweet & Sour Pork*

With Melange of Vegetables & Grilled Pineapple  
Suggested Wine: Marques de Caceres, Albarino,  
Rais Baixas, Spain, 2017 13USD

#### *- SORBET -*

#### *Beef Tataki*

With Ponzu Sauce, Garden Vegetables  
Salsa, Pearl Potatoes  
Suggested Wine: Mark West,  
Pinot Noir, California, 2016 15USD

#### *Dessert of the Evening*

Suggested Wine: Chateau Roumieu Sauternos 2015,  
16USD

### *WINES BY THE GLASS (USD)*

<i>Tasting Menu Wine Matching Flight</i>	40
<i>Cavalieri, Prosecco di valdobbiadene, Italy</i>	9
<i>Taittinger Brut Reserve, Champagne, NV</i>	22
<i>Antinori, "Santa Cristina" Pinot Grigio, Italy, 2015</i>	9
<i>Antinori, IL Bruciato Toscana, Bolgheri, Italy, 2015</i>	15
<i>Mark West, Pinot Noir, California, 2016</i>	15
<i>Grahams, 20 Year Tawny, Porto</i>	22