

CARIBLUE WINDOWS

French Menu



INCLUSIVE TASTING MENU

Bouillabaisse

Saffron Pernod Infused Soup, Rouille, Garlic Bread
Suggested Wine: Schramsberg, Blanc de Noirs,
California, 2014 18USD

Seared Scallop

Green Pea Puree, Olive Powder,
Asparagus, Tomato Confit,
Suggested Wine: Chateau Minuty, "M" Rose, Cote de
Provence, France, 2017 11USD

- SORBET -

Cured Crispy Pork Belly

Cauliflower puree, roasted vegetables, cherry tomatoes,
edamame beans
Suggested Wine: Georges Duboeuf, Brouilly,
Beaujolais, 2015 16USD

Dessert of the Evening

Suggested Wine: Chateau Roumieu Sauternes, 2015
16 USD

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 Bolgheri, Toscana, Italy, 2015</i>	15
<i>Mark West, Pinot Noir, California, 2016</i>	15
<i>Grahams, 20 Year Tawny, Porto</i>	22