

# CARIBLUE WINDOWS

## *International Menu*



### *INCLUSIVE TASTING MENU*

#### *Pepper Crusted Tuna*

Tuna tataki, wasabi dressing, Vegetable Salsa,  
Toasted Sesame Seeds, Micro Lettuce

Suggested Wine: Domaine Laroche, Chablis,  
Burgundy, France, 2017 15USD

#### *Glazed Duck*

Green pea puree, Layered Potatoes, Duck Jus

Suggested Wine: Mark West, Pinot Noir,  
California 2016 15USD

#### *- SORBET -*

#### *Beef Strip Loin*

Carrot & Ginger Puree, Asparagus Spears,  
Bok Choy, Thyme Infused Jus

Suggested Wine: Jordan Estate, Cabernet Sauvignon,  
Stellenbosch, South Africa, 2014 14USD

#### *Dessert of the Evening*

Suggested Wine: Chateau Roumieu Sauternes 2015 16 USD

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

<i>Tasting Menu Wines 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