

# CARIBLUE WINDOWS

## *Italian Menu*



### *INCLUSIVE TASTING MENU*

#### *Pasta Carbonara*

Bacon, Egg Yolk, Parmesan Cheese  
Suggested Wine: Chateau St. Jean,  
Chardonnay, California, 2015 12USD

#### *Beef Tartar*

Beef Gherkins, Caper, Onion, Mixed Salad  
Suggested Wine: Jordan Estate, Cabernet Sauvignon,  
Stellenbosch, South Africa, 2014 14USD

#### *- SORBET -*

#### *Pecorino Stuffed Lamb Chop*

Tomato Confit, Asparagus, Roasted Baby Vegetables,  
Beetroot Reduction  
Suggested Wine: Antinori, IL Bruciato, Bolgheri,  
Toscana, Italy, 2015 15USD

#### *Dessert of the Evening*

Suggested Wine: Chateau Roumieu Sauternos 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