

CARIBLUE WINDOWS

Seafood Lover



INCLUSIVE TASTING MENU

Crab Salad

Zucchini, Beetroot Puree, Micro Organic Greens
Suggested Wine: Taittinger Brut Reserve,
NV, Champagne 22USD

Mussel Gratin

Pickled Sweet Peppers, Creamy Garlic Sauce
Suggested Wine: Domaine Laroche,
Chablis, Burgundy, France, 2017 15USD

- SORBET -

Seared Salmon

Paprika Rosti Potato, Cherry Tomato,
Confit, Caper Butter Sauce
Suggested Wine: Marques de Caceres, Albarino, Rais
Baixas, Spain, 2017 13USD

Dessert of the Evening

Suggested Wine: Chateau Roumieu Sauternes, 2015
16USD

WINES BY THE GLASS (USD)

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| <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 |