

BLU SIGNATURE COCKTAILS

ALL COCKTAILS \$14.5

PICKING SEASON

Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU

Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES

Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET

Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS

Ketel One Vodka, Pimm's, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

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CLEAN CUISINE

PLANT BASED BEYOND BURGER™



Garlic-Avocado Spread, Piquillo, Crispy Onions, French Fries
Beyond Burger can be ordered plain and without cheese upon request

ZUCCHINI CARPACCIO

White Beans, Vegetarian Parmesan, Basil, Pine Nutss

PAN SEARED RED SNAPPER

Over Roasted Heirloom Carrot-Cumin Salad, Yogurt Broth

DAILY VEGETABLE

Three Bean Sweet Potato Chili, Brown Rice, Crème Fraiche, Lime

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

Celebrity Cruises is proud to be **DINE.AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering

 ORIGINAL FAVORITE

STARTERS

BLU CHEESE SOUFFLÉ

Candied Anjou Pears, Port Wine Reduction

GRILLED CALAMARI

Shaved Fennel, Lemon Confit, Sourdough

VICHYSOISE

Seared Shrimp, Charred Leek Oil

ASPARAGUS CREAM SOUP

Mushroom Panna Cotta, Pancetta Crisp, Lemon Oil

BABY SPINACH SALAD

Roquefort Cheese, Bloomed Craisins, Toasted Pecans, Prosciutto, Black Pepper Emulsion

CAPRESE SALAD

Sliced Buffalo Mozzarella, Heirloom Tomato, Pistachio Pesto, Balsamic Glaze

BLU SIGNATURE ENTREÉS

DIJON GLAZED SALMON SALAD*

Mizuna Greens, Pickled Vegetables

ROASTED CHICKEN BREAST

Green Lentil Blini, Wilted Spinach, Tomato-Garlic Emulsion

PAN-SEARED FILET MIGNON*

Celery Purée, Green Asparagus, Cabernet Confit Shallots, Olive Oil Beef Jus

ORECCHIETTE PASTA FreestyleTravelers.com

Shiitake Mushrooms, Peas, Asparagus Tips, Smoked Pecorino

YOUR SOMMELIER RECOMMENDS

| | |
|---|----|
| CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE"..... | 11 |
| CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE"..... | 11 |
| CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS, "OPULENCE"..... | 16 |
| CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS "OPULENCE"..... | 25 |

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For your convenience an 20% service charge will be added to your check.

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BEVERAGES

| | |
|-----------------------|---|
| SINGLE ESPRESSO | 4 |
| DOUBLE ESPRESSO | 5 |
| MACCHIATO | 4 |
| CAPPUCCINO | 5 |
| LATTE | 5 |
| AMERICANO | 5 |
| MOCHA | 5 |
| WHITE CHOCOLATE MOCHA | 5 |
| CARAMEL MACCHIATO | 5 |

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LATE HARVEST

| BIN | GL | BTL |
|---|----|-----|
| 1316 TORO DE PIEDRA, SAUVIGNON BLANC, CHILE (375ML) | 11 | 49 |
| 1309 OREMUS 'LATE HARVEST', TOKAJI, HU (500ML) | 13 | 37 |
| 1320 INNISKILLIN, VIDAL ICEWINE, ONTARIO, CANADA (375ML) | 36 | 192 |
| 1321 CEJA VINEYARDS, 'DULCE BESO', NAPA VALLEY, CA (375 ML) | 25 | 118 |

DESSERTS

DULCE DE LECHE CREMA CATALANA

Infused Custard, Caramelized Sugar Topping

CHOCOLATE CHERRY TRIFLE

Devils Food Cake, Black Tea Chocolate Mousse

NO SUGAR ADDED

BANANA-BLUEBERRY CRÊPE

Warm Vanilla Sauce

ICE CREAM

VANILLA, CHOCOLATE, RUM-RAISIN, CHERRY-BRANDY

SORBET

Guava

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LOW FAT FROZEN YOGURT

Plain or Vanilla Lychee

NO SUGAR ADDED

Vanilla Ice Cream

CLASSIC DESSERTS

NEW YORK CHEESECAKE

Your Choice of Caramel, Chocolate, Strawberry, Peach, Passion Fruit Toppings

APPLE PIE A LA MODE

Vanilla Ice Cream

CRÈME BRULÉE

CHOCOLATE CAKE

Dulce de Leche, Chocolate Fudge