

## 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

### HEIRLOOM TOMATO SALAD

Balsamic, Pickled Shallot, Grilled Crostini

### PICKLED BEET SALAD

Smoked Chicken Breast, Frisée, Curry Emulsion

### MACADAMIA NUT CRUSTED SEA SCALLOPS\*

Sweet Pea Purée, Fennel Salad, Pink Grapefruit Emulsion

### ROASTED RED BEET BISQUE

Fennel, Crème Fraîche

### CREAMY CRAB BISQUE\*

Flying Fish Caviar, Scallions

### SPINACH SALAD

Goat Cheese Dressing, Walnuts, Pomegranate Seeds

## BLU SIGNATURE ENTREÉS

### GRILLED OCTOPUS SALAD

Arugula, Pumpkin Seeds, Radish, Lemon Vinaigrette

### SHERRY GLAZED PHEASANT BREAST

Oven Roasted Tomatoes, Crispy Paprika Smoked Potatoes

### HERB CRUSTED RACK OF LAMB\*

Braised Lamb Shoulder in Crispy Phyllo, Green Pea Mélange, Fingerling Potatoes, Pinot Noir Sauce

### TRUFFLE RICOTTA GNOCCHI\*

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Black Truffle, Poached Egg, Scallions

## 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

### WARM APPLE CRUMBLE À LA MODE

Tahitian Vanilla Ice Cream

### CHILLED STRAWBERRY SOUP

Yogurt Panna Cotta, Lemon Buttermilk Shortcake, Basil

### NO SUGAR ADDED

### PHYLLO DOUGH TULIP

Citrus Cream, Assorted Fresh Fruits

## ICE CREAM

### VANILLA, STRAWBERRY, CHOCOLATE, AFTER EIGHT

### SORBET

Coconut

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### LOW FAT FROZEN YOGURT

Plain or Blueberry

### NO SUGAR ADDED

Strawberry 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