

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

FreestyleTravelers.com

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

ALMOND CRUSTED BAKED BRIE 
Organic Pepper Jelly

SPANISH STYLE POACHED EGG*
Crispy Potato, Serrano Ham, Parsley Salad

SWEET YELLOW CORN VELOUTÉ 
Chile Oil, Cilantro, Chorizo

SMOKED "BLOODY MARY" GAZPACHO
Heirloom Tomato, Celery Leaf

CANNELINI BEAN AND GRILLED ASPARAGUS SALAD
Citrus Sesame Dressing

WILD WATERCRESS SALAD 
Walnut Bread Crouton, Black Pepper-Cranberry Dressing

BLU SIGNATURE ENTREÉS

GRILLED NEW YORK STEAK SALAD*
Mixed Green Salad, Herb Vinaigrette

BROILED DORADE 
Sautéed Artichokes, Sauce Niçoise, Arugula Salad, Lemon Confit

CABERNET BRAISED SHORT RIBS 
Horseradish Mashed Potato, Red Onion Marmalade,
Brioche Croutons, Haricots Verts

SMOKED CHICKEN BREAST FreestyleTravelers.com
Orzo, Basil, Parmesan Cream

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

BEVERAGES

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

FreestyleTravelers.com

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

CHERRIES JUBILÉE

Burgundy Infused Dark Sweet Cherries; Flambéed Cherry Brandy, Vanilla Ice Cream

CHOCOLATE LAVA CAKE

Caramelized Bananas, Coffee Ice Cream, Caramel

NO SUGAR ADDED

PANNA COTTA ALLA ROMANA

Orange & Lemon Infused Cooked Cream, Raspberry Coulis, Fresh Fruits

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE, BUTTER-PECAN

SORBET

Lemon

FreestyleTravelers.com

LOW FAT FROZEN YOGURT

Plain or Peach Almond

NO SUGAR ADDED

Butter-Pecan

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