

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

SMOKED TROUT

Sweet Potato Fritter, Lemon Thyme Mousse, Herb Salad

VEGETABLE SUMMER ROLLS

Pea Sprouts, Asian Sweet Sauce

CHILLED SWEET PEA SOUP

Crab Salad, Toasted Almonds

CANNELLINI BEAN BISQUE

Italian Sausage, Focaccia Crouton

TUNA NIÇOISE SALAD*

Green Beans, Cherry Tomato, Fingerling Potatoes

MIXED BABY GREEN SALAD

Cucumbers, Shaved Jicama, Mango, Lime Dressing

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BLU SIGNATURE ENTREÉS

ROAST TURKEY SALAD

Candied Pecan, Romaine, Cranberry Sherry Vinaigrette

HERB ROASTED CHICKEN BREAST

Rosemary Roasted Fingerling Potatoes, Seasonal Squash

CHARRED VEAL LOIN*

Cauliflower Purée, Grilled Zucchini, Porcini Mushroom Ragoût

DUCK CONFIT RAVIOLI

Bordelaise, Minced Pickled Shallots, Mâche Salad

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

APPLE TART TATIN

Caramelized Granny Smith Apple Puff Pastry, Caramel Sauce

OLIVE OIL CREMEUX

Oranges, Strawberries, White Chocolate Crumble

NO SUGAR ADDED

CHERRIES JUBILÉE

Warm Cherry Compote, Vanilla Ice Cream

ICE CREAM

VANILLA, CHOCOLATE, STRAWBERRY, PRALINE

SORBET

Exotic Fruit

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LOW FAT FROZEN YOGURT

Plain or Vanilla Cherry

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