

# BLU SIGNATURE COCKTAILS

ALL COCKTAILS \$15

## WHISKEY BLU

Buffalo Trace, Cruz Condé, Fernet, Angostura

## GARDEN BREEZES

Teremana Reposado, Pineapple, Lime,  
Coriander, Galliano, Soda Water

## 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

# 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 Nuts

## PAN SEARED RED SNAPPER

Over Roasted Heirloom Carrot-Cumin Salad, Yogurt Broth

## DAILY VEGETABLE

Three Bean Sweet Potato Chili, Brown Rice, Crème Fraiche, Lime  
Spinach and Ricotta Ravioli with Marinara and Parmesan Cream Sauce

\*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

 VEGETARIAN

## 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

### ORGANIC ROASTED RED BEETS 🌿

Topped with Feta Cheese and Sherry Vinaigrette; Served with Teardrop Tomatoes and Arugula

### 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 🌿

Shiitake Mushrooms, Peas, Asparagus Tips, Smoked Pecorino

### SPINACH AND RICOTTA RAVIOLI 🌿

with Marinara and Parmesan Cream Sauce

## YOUR SOMMELIER RECOMMENDS

PINOT GRIGIO, CORTE GIARA, VENETO .....	10
CABERNET SAUVIGNON, CHATEAU SOUVERAIN, CALIFORNIA.....	12
SAUVIGNON BLANC, WAIRAU RIVER, NEW ZEALAND .....	12
MALBEC, ALTA VISTA, ARGENTINA .....	17

\*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.  
A 20% gratuity will be automatically added to your check.