

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

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

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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

BEVERAGES

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

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

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

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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Blu_Dinner_1_08.13.21

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

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

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*

Black Truffle, Poached Egg, Scallions

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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

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

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
Orzo, Basil, Parmesan Cream

YOUR SOMMELIER RECOMMENDS

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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

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

STARTERS

GRILLED TAMARIND GLAZED QUAIL 
Sour Cherry Gastrique, Tabbouleh Salad

LUMP CRAB MARTINI* 
Masago, Avocado, Cucumber, Crispy Spiced Boondi

EGGPLANT TAPENADE
Grilled Bread, Niçoise Olives, Lemon Confit

WHITE GAZPACHO
Toasted Almonds, Green Grapes, Smoked Bacon

ROASTED BUTTERNUT SQUASH BISQUE
Shredded Pork Belly, Charred Corn

SHAVED FENNEL AND CITRUS SALAD 
Baby Mâche, Blood Orange Emulsion

BLU SIGNATURE ENTREÉS

GRILLED LAMB CHOP SALAD* 
Rocket, Goat Cheese, Red Onion, Roasted
Red Peppers, Balsamic Glaze

POMEGRANATE GLAZED DUCK BREAST* 
Crispy Seared Duck Leg, Grilled Radicchio,
Wild Rice Pilaf, Star Anise Sauce

TUNA POMODORO*
Spinach Ricotta Gnudi, Kalamata, Blistered Tomato Ragoût

GRILLED RIBEYE STEAK* 
Warm White Bean Truffle Salad, Natural Jus

YOUR SOMMELIER RECOMMENDS

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DESSERTS

TIRAMISU

Double Espresso Sauce, Light Mascarpone Cheese,
Espresso Soaked Biscuit

PEACH CLAFOUTIS

Toasted Pistachios

NO SUGAR ADDED

STRAWBERRY ANGEL FOOD CAKE

Mango Coulis

ICE CREAM

VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO

SORBET

Kiwi

LOW FAT FROZEN YOGURT

Plain or Piña Colada

NO SUGAR ADDED

Chocolate 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

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

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

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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

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

STARTERS

WARM GOAT CHEESE NAPOLEON

Eggplant Chips, Tomato Chutney, Opal Basil Salad

CRISPY CRAB CAKE

Baby Arugula, Smoked Tomato Vinaigrette

ROASTED TOMATO FENNEL BISQUE

Asiago Grilled Cheese Crouton

SPICY ROASTED PLANTAIN SOUP

Green Chiles, Cilantro

ENDIVE AND APPLE SALAD

Walnuts, Gorgonzola, White Balsamic Herb Vinaigrette

BLU CAESAR SALAD

Parmesan, Sprouts, Tofu, Creamy Smoked Garlic Dressing

BLU SIGNATURE ENTREÉS

SAUTÉED VEAL SCALOPPINI

Lemon Herb Salad

PHYLLO CRUSTED CHICKEN PAILLARD

Sautéed Artichokes, Kalamata Olives, Spinach,
Preserved Tomatoes, Saffron

OVEN ROASTED LOBSTER TAIL

Whole Lobster Tail, Saffron Tomato Rice,
Asparagus, Lemon Beurre Blanc

ANGUS BEEF STUFFED PASTA SHELLS

Black Truffle Whipped Ricotta, Shaved Reggiano

YOUR SOMMELIER RECOMMENDS

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DESSERTS

CELEBRITY SIGNATURE BAKED ALASKA

Neapolitan Ice Cream, Vanilla Sponge, Soft Meringue

POACHED PEAR

Dried Fruits, Vanilla Ice Cream, Yogurt Sauce

NO SUGAR ADDED CITRUS ROULADE

Vanilla Rolled, Lemon Cream, Berry Coulis

ICE CREAM

VANILLA, CHOCOLATE, CARAMEL, CHERRY-BRANDY

SORBET

Raspberry

LOW FAT FROZEN YOGURT

Plain or Mandarin

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

STARTERS

SAN DANIELE PROSCIUTTO 
Smoked Ricotta, Micro Mâche, Fig Preserve

SNOW CRAB AVOCADO TIMBALE
Arugula, Grape Tomato

MOROCCAN SPICED CHICKEN CHICKPEA SOUP
Lemon Crème Fraîche, Green Pea Shoots

NEW ENGLAND CHOWDER
Potatoes, Corn, Bacon

CHICORY SALAD
Endive, Walnut, Honey Vinaigrette

ICEBERG LETTUCE SALAD
Toasted Almonds, Warm Bacon Vinaigrette

BLU SIGNATURE ENTREÉS

SEARED DUCK BREAST*
Wilted Chard, Farro Risotto, Black Cherry Jus

SLOW BRAISED COLORADO LAMB SHANK 
Grilled Merguez Sausage, Saffron Couscous, Glazed Carrot au Jus

CRACKED PEPPERCORN CRUSTED TUNA SALAD*
Watercress, Dijon Vinaigrette

PUMPKIN GNOCCHI 
Sautéed Arugula, Sun-Dried Tomatoes,
Marinated Artichokes, Basil Pesto, Goat Cheese

YOUR SOMMELIER RECOMMENDS

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DESSERTS

SACHER TORTE

Classic Austrian Chocolate Cake, Ganache, Apricot Compote

WHIPPED PASSIONFRUIT CURD

Kiwi, Papaya, Pineapple, Gelée

NO SUGAR ADDED

CANNOLI "TUTTI-FRUTTI"

Lemon Ricotta Cheese, Fruit Minestrone

ICE CREAM

VANILLA, CHOCOLATE, STRAWBERRY, PEANUT BUTTER

SORBET

Mango

LOW FAT FROZEN YOGURT

Plain or Chocolate Chip

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

STARTERS

GRILLED VEGETABLE CAPONATA

Pine Nuts, Feta Cheese

CRISPY BOURSIN CHEESE

Roasted Red Peppers, Toasted Cashew Dressing

CHILLED PUMPKIN SOUP

Duck Confit, Lemon Zest

SWEET RED BELL PEPPER SOUP

Corn, Shrimp Ragoût

MIXED GREEN SALAD

Heirloom Tomatoes, Marinated Feta, Toasted Pumpkin Seeds

PEAR WALDORF SALAD

Celery, Romaine, Sultanas, Walnuts, Creamy Dressing

BLU SIGNATURE ENTREÉS

TURKEY PAILLARD SALAD

Sweet Potatoes, Baby Greens, Cranberry Vinaigrette

PAN-SEARED PHEASANT BREAST*

Braised Buttered Brussel Sprouts, Aromatic Honey Barbeque Sauce

PAN ROASTED SEA BREAM

Grilled Artichokes, Roasted Eggplant, Red Pepper Coulis

LUMP CRAB AND MOREL MUSHROOM RISOTTO

Green Asparagus, Lemon Zest, Parmesan Coulis

YOUR SOMMELIER RECOMMENDS

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DESSERTS

PEAR COBBLER

Oat Streusel, Star Anise, Frozen Yogurt

BANANAS FOSTER

Brown Sugar, Rum, Vanilla Ice Cream

NO SUGAR ADDED CAFÉ POT DE CRÈME

Blue Mountain Coffee, French Creamy Custard

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE, RUM RAISIN

SORBET

Pineapple

LOW FAT FROZEN YOGURT

Plain or Mango-Lime

NO SUGAR ADDED

Butter-Pecan 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

STARTERS

GRILLED CHICKEN SALAD

Orange, Bibb Lettuce, Chives

CHILLED SEAFOOD CUCUMBER SALAD*

Wonton Crisps, Saffron Vinaigrette

SAUTÉED FISH CAKES

Pressed Avocado, Wilted Greens, Chili Oil

GRILLED SPANISH OCTOPUS

Brava Sauce, Artichoke Hearts, Fennel Pollen

ANDALUSIAN GREEN LENTIL SOUP

Chorizo, Carrot, Pearl Onion

CHILLED CREAMY CELERY ROOT SOUP*

Caviar, Crispy Potato Chips

BLU SIGNATURE ENTREÉS

FIVE SPICED CRUSTED TUNA*

Grilled Asparagus, Horseradish Mashed Potatoes,
Sautéed Mushrooms, Natural Jus

CINNAMON DUCK CONFIT

Butternut Squash Purée, Parsnips, Carrots

HONEY GLAZED ANGUS BEEF MEATLOAF

Sautéed Green Beans, Potato Mousse

MOREL MUSHROOM RISOTTO

Chicken, English Peas, Parmesan

YOUR SOMMELIER RECOMMENDS

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Blu_Dinner_9_08.13.21

DESSERTS

BISCUIT CROUSTILLANT

Dark Ganache, White Chocolate, Praline,
Chocolate mousse, Caramel Sauce

STICKY TOFFEE PUDDING

Roasted Pineapple, Caramelized Banana, Puffed Grain

NO SUGAR ADDED

BLACKBERRY-ANISE NOUGAT GLACÉ

Iced Parfait, Pernod, Blackberries

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE, BANANA-RUM

SORBET

Green Apple

LOW FAT FROZEN YOGURT

Plain or Passion Fruit

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

STARTERS

CRISPY BEEF TARTARE*

Shaved Hard Boiled Egg, Capers, Red Onions, Parmesan

MEZZE PLATE

Hummus, Baba Ganoush, Toasted Pita

BRAISED BEEF SHORT RIBS

Chive Pancakes, Orange Candy

CHILLED CUCUMBER YOGURT SOUP

Crab, Basil Oil, Mint

SPICED CHICKEN AND COCONUT SOUP

Scallions, Shiitake Mushrooms

BALSAMIC GRILLED PORTABELLA MUSHROOM SALAD

Field Greens, Fried Goat Cheese Crouton

BLU SIGNATURE ENTREÉS

CHIMICHURRI FLANK STEAK SALAD*

Arugula, Charred Grape Tomato, Coriander Lemon Vinaigrette

HONEY ROASTED SQUAB*

Ragoût of Pearl Onions, Fingerling Potatoes, Leeks

BRAISED OSSO BUCO

Prosciutto, Spaghetti Squash, Haricots Verts

SAUTÉED SHRIMP WITH SQUID INK SPAGHETTI

Roasted Garlic, Creamy Lobster Sauce

YOUR SOMMELIER RECOMMENDS

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DESSERTS

"FRAISIER" SWEET STRAWBERRY CAKE

Marzipan, Kirsch Mousseline Cream

CHOCOLATE LAVA CAKE

Vanilla Ice Cream

NO SUGAR ADDED CROUSTILLANT OF APPLES

Dry Fruits

ICE CREAM

VANILLA, CHOCOLATE, BUTTER-PECAN, PISTACHIO

SORBET

Peach

LOW FAT FROZEN YOGURT

Plain or Pear

NO SUGAR ADDED

Chocolate 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

STARTERS

SMOKED SALMON TARTARE*

Creamy Champagne Dill Dressing, Seeded Lavash

SAUTÉED ESCARGOT

Parsley Herb Spaetzle, Smoked Pancetta, Roasted Garlic

CRISPY CORN FRITTERS

Scallion-Avocado Chutney, Sun-Dried Tomato Aioli

RICOTTA TORTELLINI CHICKEN SOUP

Charred Carrots, Chervil

TUSCAN ACQUACOTTA SOUP*

Poached Egg, Crispy Pancetta, Grilled Onion

ARUGULA SALAD

Hearts of Palms, Feta Cheese, Sun-Dried Tomato, Toasted Pine Nuts, White Balsamic Emulsion

BLU SIGNATURE ENTREÉS

CURED MALLARD DUCK BREAST SALAD*

Baby Hydro Greens, "Plantain Croutons"

ROASTED WILD CORNISH HEN

Crispy Okra, Smoked Tomato Chutney, Natural Jus

SLOW ROASTED PRIME RIB*

Charred Mediterranean Red Peppers, Pecorino Mac and Cheese "Croquette"

SHORT RIB MANICOTTI

Arrabbiata Sauce, Parmesan, Crispy Shallots

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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Blu_Dinner_11_08.13.21

DESSERTS

MACADAMIA WHITE CHOCOLATECAKE

Mandarin Ganache, White Chocolate Mousse

BLUEBERRY PAVLOVA

Macaroon, Coconut Lemongrass Sorbet

NO SUGAR ADDED RICOTTA CHEESECAKE

Pine Nuts, Dry Fruits

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE, ROCKY ROAD

SORBET

Apricot

LOW FAT FROZEN YOGURT

Plain or Cherry Vanilla

NO SUGAR ADDED

Strawberry Ice Cream

CLASSIC DESSERTS

NEW YORK CHEESE CAKE

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

STARTERS

SNAPPER AVOCADO CEVICHE*

Chili Oil, Sour Orange Dressing

GOAT CHEESE SOUFFLÉ

Pickled Mustard Seeds, Shaved Asparagus Salad

CRISPY SHRIMP FEUILLE DE BRICK

Frisée, Green Apples, Tangerine Curry Dressing

COUNTRY STYLE CHICKEN SOUP

Parsnip, Green Peas

PORTUGUESE CALDO VERDE

Kale, Chorizo

SHAVED ROMAINE SALAD

Apple, Cabbage, Orange Honey Vinaigrette

BLU SIGNATURE ENTREÉS

FENNEL CRUSTED PORK BELLY SALAD

Olive Romesco, Fennel Pollen, Manchego

ROASTED HALF POUSSIN

Sugar Cane Infused Brown Rice, Grilled Pineapple,
Fresh Coriander, Natural Jus

GRILLED STEAK FRITES*

"Salt and Vinegar" Home Fries, Sautéed Spinach,
Brown Butter Bearnaise

PAN ROASTED VEAL CHOP*

Mascarpone Gnocchi, Sautéed Leeks, Mustard Emulsion

YOUR SOMMELIER RECOMMENDS

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE".....	11
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CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS, "OPULENCE".....	16
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Blu_Dinner_12_08.13.21

DESSERTS

FLAMBÉED CRÊPES SUZETTE

Grand Marnier Caramel Sauce

BITTERSWEET CHOCOLATE FONDANT

Caramelized Banana, Candied Almonds, Raspberry Coulis

NO SUGAR ADDED

CHIQUITA "MILLEFEUILLE" BANANA NAPOLEON

Chocolate Custard, Exotic Fruit Sauce

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE, DULCE DE LECHE

SORBET

Cassis

LOW FAT FROZEN YOGURT

Plain or Strawberry

NO SUGAR ADDED

Chocolate 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

STARTERS

DIJON CRUSTED MUSSELS

Roasted Kale, Piquillo Pepper Aioli

WARM FETA AND BRAISED FIGS

Lemon Olive Oil, Grilled Flatbread

CHILI AND CORN BROTH

Cilantro, Red Peppers

CUCUMBER GAZPACHO

Watermelon, Mint, Toasted Pepitas

CRISP ICEBERG WEDGE

Cherry Tomatoes, Chives, Shallot Rings,
Bacon Lardons, Gorgonzola Cheese

DATE AND PANCETTA MIXED GREEN SALAD

Sherry Vinaigrette

BLU SIGNATURE ENTREÉS

ROASTED LEG OF LAMB SALAD*

Shaved Radicchio, Lollo Rosso, Raspberry-Cabernet Reduction

GRILLED SWORDFISH*

Pomegranate Molasses, Sweet Potato Hash, Sautéed Spinach

PAN-SEARED FILET MIGNON*

"Celery Root Risotto", Caramelized Onions, Red Wine Reduction

LOBSTER RAVIOLI "THERMIDOR STYLE"

Button Mushroom Taragon Reduction, Dijon Mustard

YOUR SOMMELIER RECOMMENDS

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CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS, "OPULENCE".....	16
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Blu_Dinner_13_08.13.21

DESSERTS

FROSTY ICE "BOMBE"

White & Dark Chocolate Mousse, Raspberry Coulis

VANILLA PANNA COTTA

Mixed Berries, Basil Syrup

NO SUGAR ADDED

PINEAPPLE UPSIDE DOWN CAKE

Rum Soaked, Raisin Sauce

ICE CREAM

VANILLA, CHOCOLATE, PISTACHIO, CHERRY BRANDY

SORBET

Banana

LOW FAT FROZEN YOGURT

Plain or Mango

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

STARTERS

CRISPY SWEETBREADS

Applewood Smoked Bacon, Fried Tomatoes,
Shallot-Banyuls Reduction

WILD MUSHROOM ARANCINI

Manchego, Leek Purée

CRAWFISH BISQUE

Cajun Crème, Andouille Sausage

CREAMY ZUCCHINI AND COCONUT MILK SOUP

Jalapeno, Mint

HONEY GLAZED TURKEY COBB SALAD

Diced Avocado, Hickory Smoked Bacon, Honey Dijon Dressing

FIELD GREENS SALAD

Roasted Vidalia Onion, Meyer Lemon Dressing, Feta

BLU SIGNATURE ENTREÉS

MISO HONEY GLAZED SALMON SALAD*

Tossed Asian Green Salad, Sweet Ginger Dressing

ROASTED TURKEY BREAST

Marble Rye Stuffing Soufflé, Orange Cranberry Compote,
Haricot Verts

BRAISED BEEF SHORT RIBS

Collard Greens, Mango Chutney, Ginger Spiced Phyllo Crisp

YUKON GOLD AND MASCARPONE GNOCCHI

Sweet Yellow Corn, Sautéed Morels, White Truffle Oil,
Parsley Cream Sauce, Manchego Cheese

YOUR SOMMELIER RECOMMENDS

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Blu_Dinner_14_08.13.21

DESSERTS

BEGGAR'S PURSE

Strawberries, Bananas, Candied Lemon

BLUEBERRY-APPLE TURNOVER

Delicate French Turnover, Seasoned Apples, Blueberries

NO SUGAR ADDED

"PARIS MEETS NEW YORK" ÉCLAIR

Cheesecake Cream, Berry Sauce

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE, RASPBERRY

SORBET

Orange

LOW FAT FROZEN YOGURT

Plain or raspberry

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