

SIGNATURE COCKTAILS \$14

BOURBON AND PEACHES

Maker's Mark Bourbon | Peach | Simple | Lemon

SPICY PASSION

Ketel One Vodka | Passion Fruit | Lime | Jalapeño | Mint

ULTRAVIOLET

Bombay Sapphire Gin | Crème De Violette Liqueur | Simple

FRESH FROM TOKYO

Grey Goose Vodka | Simple | Yuzu | Cucumber | Basil

VANILLA MOJITO

Zacapa® 23 Rum | Barrel-Aged Cachaça | Lime | Vanilla

WANDERING SCOTSMAN

Bulleit Rye | Demerara | Scotch Rinse

FEATURED WINES

OPULENCE BY CELEBRITY CRUISES

CELEBRITY CRUISES IS DELIGHTED TO BE PARTNERING WITH MIKE GRGICH OF GRGICH HILLS WINERY WHO WAS THE WINEMAKER AT CHÂTEAU MONTELENA FOR THE 1973 VINTAGE OF CHARDONNAY THAT WON THE FAMOUS JUDGMENT OF PARIS. TOAST TO NAPA VALLEY!

OPULENCE CHARDONNAY

Glass | 16 Bottle | 75

OPULENCE CABERNET SAUVIGNON

Glass | 25 Bottle | 108

AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.



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APPETIZERS

ENGLISH PEA SOUP

Smoked Bacon | Brown Butter Crouton

PRAWN CEVICHE*

Citrus | Avocado | Roasted Chili Emulsion

KALE SALAD

Quinoa | Orange Supremes | Pistachio | White Balsamic Vinaigrette

ENTRÉES

🌿 CREAMY LOBSTER ROLL

Potato Roll | Celery | Crème Fraîche | French Fries

GRILLED NY STEAK FRITES*

Béarnaise Sauce | Sautéed Spinach | Parmesan Wedge Potatoes

SEARED BRONZINO

Eggplant Caponata | Lemon Confit | Basil Vinaigrette

BUTTERNUT SQUASH FARFALLE

Creamy Sage Squash Purée | Brown Butter | Fresh Mozzarella | Pickled Shallots

🌿 LUMINAE SIGNATURE BURGER*

Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

DESSERTS

CREAMY DARK CHOCOLATE AND DULCE DE LECHE

Mango Marmalade

PEAR AND YOGURT CLAFOUTIS

Vanilla Ice Cream

🌿 Luminae Signature Favorites

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APPETIZERS

FRISÉE LETTUCE SALAD*

Poached Egg | Pickled Shallots | Lardons

CREAM OF PARSNIP SOUP

Roasted Apples | Chives | Toasted Country Bread Crouton

BROILED FETA SALAD

Arugula | Asparagus | Fresh Peas | Minted Pesto

ENTRÉES

CRAB CAKE SANDWICH

Remoulade Sauce | Old Bay Spiced Chips

GRILLED PETIT FILET MIGNON*

Celeriac Purée | Baby Vegetables | Horseradish

GRILLED SALMON*

Sweet Corn Purée | Succotash | Roasted Red Pepper Coulis

VEGETABLE STIR FRY “PANCIT”

Rice Noodles | Sweet Chili Soy Sauce | Ginger

LUMINAE SIGNATURE BURGER*

Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

DESSERTS

WHITE CHOCOLATE MOUSSE

Buttermilk Lemon Shortcake | Balsamic | Strawberries

BLACK FOREST CAKE REVISITED

Chocolate Cake | Meringue | Amarena Cherries

 Luminae Signature Favorites

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APPETIZERS

FLUKE CRUDO*

Pickled Cauliflower | Yuzu Dressing | Scallions

ROASTED CHICKEN CONSOMMÉ

Chicken Confit | Root Vegetable Medley

BIBB LETTUCE SALAD

Radish | Avocado | Buttermilk Dressing | Pine Nuts | Pecorino

ENTRÉES

SLOW ROASTED TURKEY GYRO

Toasted Pita | Mesculin | Sesame Hummus | Minted Yogurt | Potato Chips

HERB CRUSTED CHICKEN BREAST

Sweet Onion Soubis | Roasted Fingerling Potatoes | Lemon Scented Jus

PAN ROASTED HALIBUT

Curry Cauliflower Purée | Swiss Chard | Eggplant Beignet

POTATO AND LEEK RAVIOLI

Morel Mushrooms | English Peas

LUMINAE SIGNATURE BURGER*

Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

DESSERTS

COCONUT PANNA COTTA

Passion Fruit Sorbet | Rum-Caramelized Pineapple | Chantilly | Pecan Crumble

VANILLA POACHED PEAR

Almond Biscuit | Hazelnut Gelato | Spiced Praline

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APPETIZERS

- 🌿 BABY HEIRLOOM TOMATO SALAD
Feta Emulsion | Arugula | Lemon
- 🌿 LOBSTER BISQUE
Cognac Cream | Tarragon
- 🌿 ROASTED RED BEET SALAD
Feta Cheese | Orange | Fennel | Lemon Vinaigrette

ENTRÉES

- PAN ROASTED BRONZINO
Smoked Potato Crema | Tomatoes | Lemon | Capers
- 🌿 HERB MARINATED CHICKEN BREAST
Avocado | Quinoa | Cherry Tomato | Green Goddess Dressing
- SHRIMP TAGLIATELLE
Melted Leeks | English Peas | Chervil Butter
- 🌿 BUTTERNUT SQUASH RISOTTO
Sage | Brown Butter | Mascarpone
- 🌿 LUMINAE SIGNATURE BURGER*
Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

DESSERTS

- OLIVE OIL CRÉMEUX PUDDING
Strawberry | Orange | Lavender Crumble
- WHITE CHOCOLATE MACADAMIA CAKE
Praline | Pistachio Gelato
- 🌿 Luminæ Signature Favorites

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APPETIZERS

🌿 HAMACHI TARTARE*
Avocado Shell | Asian Pear | Lime | Yuzu-Soy Dressing

COCONUT LEMONGRASS SOUP
Chicken | Cilantro | Mint | Beansprouts

SMOKED SALMON SALAD*
Crisp Potato Galette | Crème Fraîche | Dill | Caviar | Baby Lettuce

ENTRÉES

🌿 CHICKEN FLATBREAD
Creamy Parmesan Spread | Avocado | Arugula | Roasted Tomatoes

GRILLED LAMB CHOPS*
Middle East Rice | Beet Root Harissa Past | Roasted Baby Vegetables

SEARED TUNA STEAK*
Sauce Vierge | Seasonal Greens | Crushed Potatoes

🌿 WILD MUSHROOM PAPPARDELLE
Asparagus | Parmesan | Truffle Cream

🌿 LUMINAE SIGNATURE BURGER*
Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

DESSERTS

RICOTTA CHEESECAKE
Fresh Berries | Mint

CHOCOLATE LAVA CAKE
Vanilla Gelato

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APPETIZERS

🌿 TUNA TARTARE*
Shiso | Lime | Ginger

BROCCOLI CREAM SOUP
Cheddar | Savory Chantilly

🌿 BURRATA SALAD
Heirloom Tomatoes | Basil | Crispy Parmesan | Crouton

ENTRÉES

🌿 PAN ROASTED SALMON*
Artichoke Hearts | Leeks | Roasted Fennel | Lemon Olive Oil Crushed Potatoes

🌿 GRILLED FILET MIGNON*
Celeriac Purée | Haricot Vert | Horseradish Jus

MEDITERRANEAN TURKEY CLUB SANDWICH
Slow Roasted Turkey Breast | Herb Focaccia | Fontina Cheese | Charred Broccoli Rabe | Calabrian Pepper Aioli

WHEAT FETTUCCINI WITH SALSA DI NOCI
Creamy Walnut Pesto | Toasted Walnuts | Pecorino

🌿 LUMINAE SIGNATURE BURGER*
Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

DESSERTS

BITTERSWEET CHOCOLATE FONDANT
Caramelized Bananas | Coffee Gelato

BERRY PAVLOVA
Coconut Meringue

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