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# Blu Dining

## Celebrity Millennium

Bering Sea & Transpacific Cruise - September 6th, 2019

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## Blu Dining

This was our first time in Blu in many years. In recent years we have booked mostly suites so we have dined in Luminae. In the times we have not booked suites we have chosen to purchase the dining package and dine almost exclusively in specialty restaurants with only the occasional visit to the MDR (main dining room). On this cruise we were excited to try Blu again and see how it has changed over the years. Given the long 15 day stretch we were hoping it would beat out expectations.



### Blu Dining - The Final Review

We were very pleased with Blu during this cruise and it was exactly what we needed. We prefer the smaller restaurants and regular wait staff over the MDR. We of course prefer the flexibility of coming at our own time with Blu affords us to do. The restaurant was a large elongated space with windows to the right as you enter and booths to your left. Tables for 2 were rather close together but maneuvering around tables to be seated or leaving to use the restroom was never an issue.

We had the same two waiters most of the time on this cruise which were Proceso and Owenn. We also had the pleasure of Marly (Bar server) and Charllou assisting throughout dinner. Melvin was our sommelier and despite having to work the entire restaurant he was always able to take care of us, recommend wines that were not on the Blu menu and always kept our glass full. Marly kept our water glasses full the entire time as well and was always extremely cheerful and energetic.

We were happy with the food served in Blu. We were able to order off the MDR menu for both appetizers and entrees and took advantage of this on a couple nights. I got into the

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habit of ordering escargot as an appetizer from the MDR menu. There were a couple nights when the entrees came out a bit cold for some at our table (mine were always fine) and one night the entree took a very long time to come out (this was on prime rib night when prime rib was ordered from the MDR).

**We never eat breakfast but....** on this cruise, given we gained an hour many nights, we were up early and started eating breakfast in Blu. We really enjoyed the breakfast there and service was always quick and prompt. There was only one day that it took forever for our omelettes to come out of the kitchen but besides that we never had an issue. Our breakfasts were always very hot. The omelettes were quite good, though not as fluffy as I'm used to back at home. The orders were always correct and I always got exactly what I wanted inside. The "cheddar" cheese listed on the menu really seems like American cheese singles they put in there. Just a heads up if you are very specific about your cheddar! I loved the bacon and the sausage links, which I got almost every morning in Blu. Coffee was poured every minute throughout the restaurant so our cups were never empty.

While we started out just eating dinner by ourselves we slowly migrated to a table with our friends (new and old) so we were eating at a table of 6 or 7 depending on the night by the end of the cruise. They were very good at accommodating this and I know it was a hassle for them as sometimes we would make changes to the number of people last minute.

Our typical breakfast time was around 8:15am and our typical dinner time was around 8:30pm. The longest we had to wait for a table in Blu was on the second night and I think we waited around 12 minutes and this was because we were requesting a table with Processo. We were given a pager so we could go relax somewhere else and come back.

**With regard to service,** we were very happy with Blu. I know some of our friends had one night that was a misstep, but after switching to waiters Owenn and Proccesso on the other side of the restaurant I don't believe they had any more issues. We never had an issue getting wine or water quickly. We never had to wait long for someone to take our order. If we needed something the wait staff was always eat to signal. Both Owenn and Processo have been in the business for years so the basics of serving or removing plates, etc. were done professionally and properly.

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Below you will see all the menus listed for the times we had dinner in Blu along with corresponding photos from those dinners. Please note a few dishes did come from MDR. You'll then see posted all the breakfast photos I took, which were not too many since I usually ordered the same thing the photos were becoming a bit repetitive, but if I saw any issues with the food I was going to document it but that didn't happen.

**A few recommendations** I would have for Blu and the staff. These are by no means glaring negatives or complaints but just some things we noticed.

Better Wine List: Melvin was fantastic is going off the standard list and getting us wine above the premium package. I think Celebrity should treat Blu the same as Luminae or Murano when it comes to the wine list and have better options above the package. It will only help increase their sales.

Selling of Specialty Restaurants in Blu during dinner I found a bit off putting. By no means was it done in a pushy manner, but it just felt a bit strange to be paying extra for Blu and having Le Petite Chef sold to me at dinner time. Now I understand that the waitstaff and the restaurant gets additional points for selling specialty dining, but I think there is a much better way to go about this.

Instead of trying to "sell" us on specialty, I think they could have achieved the same goal but with a more helpful approach. I would have liked them to say something along the lines of "I know you might be thinking of booking a specialty restaurant a night or two. Here is some information on them. If you're interested in booking I just wanted to let you know that we can handle it for you to make it easy. That way you're just dealing with us if you want to pick a time, change times, etc. and you don't have to worry about reaching out to anyone else on the ship. We'd be happy to take care of it for you." In an instance like this Blu could almost act as a concierge of sort for booking your specialty dining. You get the feeling of an added level of service and the restaurant still gets the added recognition of the booking. Win-Win and Blu comes out on top by having another "value add" under its belt.

That's really it...I really don't have any other recommendations from a macro perspective. I'd love to see Blu open a little later for breakfast. 9:30am would be great. While we made it this time almost every day that was mainly because we gained an hour most

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days. Some more time would have been great. What about a brunch once per cruise? That actually could be really fun and something everyone would look forward to on a sea day. I know it would be havoc for the staff as much of the wait staff is in the MDR for lunch or even up in Ocean View, but it's just a fun thought.

NIGHTFALL L...  
Ketel One Vodka, PX Sherry, Maple, Lemon,  
Fresh Strawberry, Veuve Clicquot Rich

## STARTERS

**ANGUS BEEF CARPACCIO\*** BHH  
Black Truffle Aioli, Herb Salad, Garlic Chips

**BLU CHEESE SOUFFLÉ** BHH  
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** BHH  
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 RED SNAPPER

Chorizo White Bean Cassoulet, Upland Cress

## PAN-SEARED FILET MIGNON\*

Celery Purée, Green Asparagus, Cabernet Confit Shallots

Olive Oil Beef Jus

## ORECCHIETTE PASTA

Shiitake Mushrooms, Peas, Asparagus Tips, Smoked Pecorino

## DAILY VEGETABLE

Baby Roasted Vegetables, Lemon-butter Sauce

## DAILY VEGETABLE

Baby Poached Vegetables, Lemon-butter Sauce

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

### ATLANTIC SALMON FILET\*

Lightly Broiled

### ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

### NEW YORK STRIP STEAK\*

Grilled, Topped with Herb Butter

## YOUR SOMMELIER RECOMMENDS

WHITE: CONDRIEU, M. CHAPOUTIER, 'INVITARE', FR

RED: PINOT NOIR, FOLEY VINEYARDS, 'RANCHO SANTA ROSA'

### BY THE GLASS

WHITE: CHARDONNAY, THE SEEKER, CENTRAL COAST, CA

RED: BORDEAUX BLEND, CLARENDELLE, BORDEAUX, FR







**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 CHEESE CAKE**  
Your Choice of Caramel, Chocolate, Strawberry,  
Peach, Passion Fruit Toppings

**APPLE PIE A LA MODE**  
Vanilla Ice Cream

**CRÈME BRÛLÉE**



NIGHTMARE ELIXIR  
Ketel One Vodka, PX Sherry, Maple, Lemon,  
Fresh Strawberry, Veuve Clicquot Rich

## 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 Puree, Fennel Salad, Pink Grapefruit Emulsion

### ROASTED RED BEET BISQUE

Fennel, Crème Fraîche

### CREAMY CRAB BISQUE\*

Flying Fish Caviar, Scallions

### SESAME CRUSTED TUNA SALAD\*

Soy Beans, Soba Noodles, Soy Vinaigrette

### SPINACH SALAD

Goat Cheese Dressing, Walnuts, Pomegranate Seeds

## BLU SIGNATURE ENTREES

### GRILLED OCTOPUS SALAD

Arugula, Pumpkin Seeds, Radish, Lemon Vinaigrette

### SHERRY GLAZED PHEASANT BREAST *BH*

Oven Roasted Tomatoes, Crispy Paprika Smoked Potatoes

### PAN-SEARED PACIFIC SALMON\* *BH*

Green Lentils, Curried Pickled Vegetable, Frisée, Lemon Mosto Emulsion

### HERB CRUSTED RACK OF LAMB\* *BH*

Braised Lamb Shoulder in Crispy Phyllo, Green Pea Mélange, Fingerling Potatoes, Pinot Noir Sauce

### TRUFFLE RICOTTA GNOCCHI\*

Black Truffle, Poached Egg, Scallions

### DAILY VEGETABLE

Leek Vegetable Tart, Sweet Bell Pepper Coulis, Asparagus, Mushrooms

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

### ATLANTIC SALMON FILET\*

Lightly Broiled

**HERB CRUSTED RACK OF LAMB\*** 

Braised Lamb Shoulder in Crispy Phyllo, Green Pea Mèlange,  
Fingerling Potatoes, Pinot Noir Sauce

**TRUFFLE RICOTTA GNOCCHI\***

Black Truffle, Poached Egg, Scallions

**DAILY VEGETABLE**

Leek Vegetable Tart, Sweet Bell Pepper Coulis, Asparagus, Mushrooms

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

**ATLANTIC SALMON FILET\***

Lightly Broiled

**ROASTED CHICKEN BREAST**

Marinated with Thyme, Garlic

**NEW YORK STRIP STEAK\***

Grilled, Topped with Herb Butter

## YOUR SOMMELIER RECOMMENDS

**WHITE:** CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, CA

**RED:** CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CA

**BY THE GLASS**

**WHITE:** SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA

**RED:** SHIRAZ, GRANT BURGE, '5TH GENERATION', BAROSSA, AU

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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

 ORIGINAL FAVORITE

2016

penner~Ash

Willamette Valley  
PINOT NOIR









## **BOTANICAL BLISS**

Ketel One Vodka, Pimm's, Lime, Fresh Raspberries, Ginger Beer

## **NIGHTFALL ELIXIR**

Ketel One Vodka, PX Sherry, Maple, Lemon,  
Fresh Strawberry, Veuve Clicquot Rich

# **STARTERS**

## **CHILLED LOBSTER SALAD\***

Shaved Hearts of Palm, Lemon Herb Aioli, Black Caviar

## **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

## **CANNELLINI BEAN AND GRILLED ASPARAGUS SALAD**

Citrus Sesame Dressing

## **WILD WATERCRESS SALAD**

Walnut Bread Crouton, Black Pepper-Cranberry Dressing

## BLU SIGNATURE ENTREES

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

**TURKEY BREAST ROULADE**  
Sautéed Spinach, Fig Preserve, Prosciutto, Natural Pan Reduction

**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

**DAILY VEGETABLE**  
Basil Ricotta Lasagna, Portabella Mushroom, Pesto

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

**ATLANTIC SALMON FILET\***  
Lightly Broiled

**SMOKED CHICKEN BREAST**  
Orzo, Basil, Parmesan Cream

**DAILY VEGETABLE**  
Basil Ricotta Lasagna, Portabella Mushroom, Pesto

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

**ATLANTIC SALMON FILET\***  
Lightly Broiled

**ROASTED CHICKEN BREAST**  
Marinated with Thyme, Garlic

**NEW YORK STRIP STEAK\***  
Grilled, Topped with Herb Butter

## YOUR SOMMELIER RECOMMENDS

**WHITE:** CHARDONNAY, GRGICH HILLS, NAPA VALLEY, CA

**RED:** PINOT NOIR, PENNER ASH, 'ESTATE'

### BY THE GLASS

**WHITE:** RIESLING KABINETT, J. & H. SELBACH, 'TRUTTA FARIO'

**RED:** ZINFANDEL, QUIVIRA, DRY CREEK VALLLEY, CA

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 ORIGINAL FAVORITE









Ketel One Vodka  
**NIGHTFALL ELIXIR**  
Ketel One Vodka, PX Sherry, Maple, Lemon,  
Fresh Strawberry, Veuve Clicquot Rich

## **STARTERS**

**GRILLED TAMARIND GLAZED QUAIL** BHH  
Sour Cherry Gastrique, Tabbouleh Salad

**LUMP CRAB MARTINI\*** BHH  
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

**KALE CAESAR**  
Shaved Parmesan, Focaccia Crouton, Caesar Dressing

**SHAVED FENNEL AND CITRUS SALAD** BHH  
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

### FETTUCCINI VONGOLE

Manila Clams, Chardonnay Clam Broth

### DAILY VEGETABLE

Cannellini Bean Cassoulet, Grilled Baguette, Celery Root Rouille

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

### ATLANTIC SALMON FILET\*

Lightly Broiled

## FETTUCCINI VONGOLE

Manila Clams, Chardonnay Clam Broth

## DAILY VEGETABLE

Cannellini Bean Cassoulet, Grilled Baguette, Celery Root Rouille

# TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

## ATLANTIC SALMON FILET\*

Lightly Broiled

## ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

## NEW YORK STRIP STEAK\*

Grilled, Topped with Herb Butter

# YOUR SOMMELIER RECOMMENDS

**WHITE:** PINOT GRIS, ELK COVE, OR

**RED:** TOSCANA ROSSO, IL FAUNO DI ARCANUM, IT

## BY THE GLASS

**WHITE:** CHARDONNAY, CELEBRITY CRUISES, 'ELEGANCE', CA

**RED:** CABERNET SAUVIGNON, DECOY, SONOMA COUNTY, CA











Fresh Strawberry, Veuve Clicquot Rich

## STARTERS

### SAN DANIELE PROSCIUTTO

Smoked Ricotta, Micro Mâche, Fig Preserve

### SEAFOOD CEVICHE\*

Scallops, Shrimp, Cucumber, Pickled Ginger, Tomato, Sesame

### 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

### GRILLED SALMON FILET\*

Tomato White Wine Broth, Roasted Garlic, Fennel, Toasted Focaccia

### CRACKED PEPPERCORN CRUSTED TUNA SALAD\*

Watercress, Dijon Vinaigrette

### PUMPKIN GNOCCHI

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

### DAILY VEGETABLE

Heirloom Tomato Tart, Avocado, Casava

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

### ATLANTIC SALMON FILET\*

Lightly Broiled

### ROASTED CHICKEN BREAST

## DAILY VEGETABLE

Heirloom Tomato Tart, Avocado, Casava

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

### ATLANTIC SALMON FILET\*

Lightly Broiled

### ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

### NEW YORK STRIP STEAK\*

Grilled, Topped with Herb Butter

## YOUR SOMMELIER RECOMMENDS

**WHITE:** GARNATXA BLANCA, SCALA DEI, 'LES BRUGUERES' PRIORAT, ES

**RED:** CAYMUS 'SPECIAL SELECTION', NAPA VALLEY, CA

### BY THE GLASS

**WHITE:** SAUVIGNON BLANC, BENZIGER, NORTH COAST, CA

**RED:** ZINFANDEL, QUIVIRA, DRY CREEK VALLLEY, CA

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## NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon,  
Fresh Strawberry, Veuve Clicquot Rich

## STARTERS

### GRILLED VEGETABLE CAPONATA

Pine Nuts, Feta Cheese

### CITRUS CURED SALMON\* ~~BH~~

Shaved Baby Fennel, Chives, Sprouts

### CRISPY BOURSIN CHEESE ~~BH~~

Roasted Red Peppers, Toasted Cashew Dressing

### CHILLED PUMPKIN SOUP ~~BH~~

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

BROWN SUGAR PORK TENDERLOIN\*  
Aged Cheddar Polenta, Wilted Swiss Chard, Crispy Shallots

LUMP CRAB AND MOREL MUSHROOM RISOTTO  
Green Asparagus, Lemon Zest, Parmesan Coulis

DAILY VEGETABLE  
Whole Wheat Penne, Lemon, Artichoke, Pine Nuts

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET\*

Lightly Broiled

# TIMELESS CLASSICS

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SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET\*  
Lightly Broiled

ROASTED CHICKEN BREAST  
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK\*  
Grilled, Topped with Herb Butter

## YOUR SOMMELIER RECOMMENDS

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WHITE: ALBARINO, TERRAS GAUDA ALBARIÑO, ABADIA SAN CAMPIO

RED: MERLOT, BENZIGER, SONOMA COUNTY, CA

BY THE GLASS

WHITE: CHARDONNAY, CELEBRITY CRUISES, 'ELEGANCE', CA

RED: MALBEC, TAPIZ JOVEN, MENDOZA, AR

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## NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon,  
Fresh Strawberry, Veuve Clicquot Rich

## STARTERS

### GRILLED CHICKEN SALAD

Orange, Bibb Lettuce, Chives

### CHILLED SEAFOOD CUCUMBER SALAD\*

Wonton Crisps, Saffron Vinaigrette

### SAUTÉED FISH CAKES *BH*

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\* *BH*

Caviar, Crispy Potato Chips

### MEDITERRANEAN SALAD *BH*

Crispy Pita Chips, Pepper, Pomegranate Vinaigrette

### GRILLED SQUASH SALAD

Basil Vinaigrette, Pine Nuts, Feta

# BLU SIGNATURE ENTREÉS

FIVE SPICED CRUSTED TUNA\*   
Grilled Asparagus, Horseradish Mashed Potatoes,  
Sautéed Mushrooms, Natural Jus

CINNAMON DUCK CONFIT  
Butternut Squash Purée, Parsnips, Carrots

BOUILLABAISSSE  
Lobster Saffron Broth, Shrimp, Mussels, Calamari

HONEY GLAZED ANGUS BEEF MEAT LOAF   
Sautéed Green Beans, Potato Mousse

MOREL MUSHROOM RISOTTO  
Chicken, English Peas, Parmesan

DAILY VEGETABLE  
Eggplant Roulade, Honey, Sherry Vinegar

# TIMELESS CLASSICS

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SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET\*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK\*

Grilled, Topped with Herb Butter

## YOUR SOMMELIER RECOMMENDS

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WHITE: RIESLING, BRÜNDLMAYER, 'KAMPLER TERRASEN'

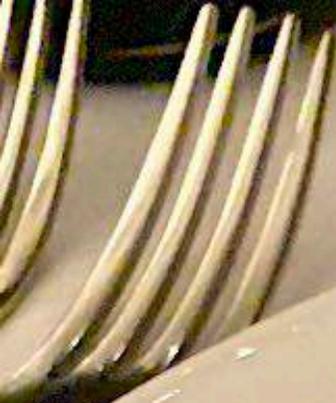
RED: RED BLEND, ABADIA RETUERTA, SARDON DEL DUERO, ES

BY THE GLASS

WHITE: SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA

RED: TEMPRAÑILLO, TORRES, 'IBERICOS', RIOJA, ES

\*Consuming raw or undercooked









**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

**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

**FENNEL ORANGE SALAD**

Watercress, Walnut Vinaigrette

## BLU SIGNATURE ENTREÉS

CURED MALLARD DUCK BREAST SALAD\*   
Baby Hydro Greens, "Plantain Croutons"

ROASTED WILD CORNISH HEN   
Crispy Okra, Smoked Tomato Chutney, Natural Jus

SEARED BARRAMUNDI  
Green Olive Salad, Warm Carrot Fennel Fricassee, Parsnip Purée

SLOW ROASTED PRIME RIB\*   
Charred Mediterranean Red Peppers,  
Pecorino Mac and Cheese "Croquette"

SHORT RIB MANICOTTI  
Arrabbiata Sauce, Parmesan, Crispy Shallots

DAILY VEGETABLE  
Butternut Squash Tart, Goat Cheese, Ancho, Pepitas

## TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET\*  
Lightly Broiled

ROASTED CHICKEN BREAST  
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK\*  
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

# TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET\*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK\*

Grilled, Topped with Herb Butter

## YOUR SOMMELIER RECOMMENDS

WHITE: GAVI, BROGLIA, 'LA MEIRANA', PIEDMONT, IT

RED: CABERNET SAUVIGON, BENZIGER, THREE BLOCKS

BY THE GLASS

WHITE: CHARDONNAY, CELEBRITY CRUISES, 'ELEGANCE', CA

RED: CARMÉNÈRE, MONT GRAS, VALLE DE COLCHAGUA, CL

\*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











## DESSERTS

### FLAMBÉED CRÊPÈS SUZETTE

Served with 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 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

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

## 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

### ROAST HEIRLOOM BEET SALAD

Pickled Shallots, Toasted Almond Pesto

## 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

BLACKENED AHI TUNA\*   
Forbidden Rice, Baby Bok Choy, Spicy Onion,  
White Sesame Seed Vinaigrette

GRILLED STEAK FRITES\*  
"Salt and Vinegar" Home Fries, Sautéed Spinach,  
Brown Butter Bearnaise

PAN ROASTED VEAL CHOP\*   
Mascarpone Gnocchi, Sauteed Leeks, Mustard Emulsion

DAILY VEGETABLE  
Basil Risotto, Toasted Pine Nuts, Tomato Concasse

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Brown Butter Bearnaise

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Mascarpone Gnocchi, Sauteed Leeks, Mustard Emulsion

DAILY VEGETABLE  
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Lightly Broiled

ROASTED CHICKEN BREAST  
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK\*  
Grilled, Topped with Herb Butter

## YOUR SOMMELIER RECOMMENDS

WHITE: POUILLY FUMÉ, JC CHATELAIN, 'LES CHAILLOUX', FR

RED: SYRAH, BENZIGER, STONE FARM

BY THE GLASS

WHITE: SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA

RED: CABERNET SAUVIGNON, WENTE VINEYARDS, 'HERITAGE BLEND', CA

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 ORIGINAL FAVORITE









Fresh Strawberry, veuve Clicquot

## STARTERS

### SEAFOOD TERRINE SALAD

Crispy Chick Peas, Herb Vinaigrette

### CRISPY SWEETBREADS

Applewood Smoked Bacon, Fried Tomatoes,  
Shallot-Banyuls Reduction

### WILD MUSHROOM ARANCINI

Manchego, Leek Puree

### 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

### SEARED HALIBUT\*

Farro Risotto, Herb Salad, Lemon Emulsion

### 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

### DAILY VEGETABLE

Brie and Fresh Mozzarella "Mac and Cheese",  
Roma Tomatoes, Parmigiano Herb Crumb

## TIMELESS CLASSICS

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Marinated with Thyme, Garlic

## NEW YORK STRIP STEAK\*

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# YOUR SOMMELIER RECOMMENDS

**WHITE:** CÔTE DU RHÔNE BLANC, DOMAINE DE LA BASTIDE, FR

**RED:** MALBEC, PASCUAL TOSO, MAIPÚ, AR

### BY THE GLASS

**WHITE:** PINOT GRIGIO, CORTE GIARA, DELLE VENEZIE, IT

**RED:** MALBEC, TAPIZ JOVEN, MENDOZA, AR

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## 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 OR RASPBERRY

### SORBET

Orange

### LOW FAT FROZEN YOGURT

Plain or raspberry

### 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







NIGHT FALL ELIXIR  
Ketel One Vodka, PX Sherry, Maple, Lemon,  
Fresh Strawberry, Veuve Clicquot Rich

## STARTERS

### WARM GOAT CHEESE NAPOLEON

Eggplant Chips, Tomato Chutney, Opal Basil Salad

### CHARRED SUGAR SNAP PEAS

Buttermilk Chili Aioli, Orange Zest

### 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

NEW YORK PEPPER STEAK\*  
Green Peppercorn Sauce, Caramelized Cipollini Onions,  
Garlic Mashed Potato

ANGUS BEEF STUFFED PASTA SHELLS  
Black Truffle Whipped Ricotta, Shaved Reggiano

DAILY VEGETABLE  
Artichoke Heart Fricassee, Carrot, Beet Infused Couscous

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NEW YORK STRIP STEAK\*

Grilled, Topped with Herb Butter

# YOUR SOMMELIER RECOMMENDS

WHITE: LOUIS JADOT, PULIGNY-MONTRACHET, FR

RED: HESS COLLECTION, 'BLOCK 19 CUVEE', MT. VEEDER, CA

BY THE GLASS

WHITE: CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS, CA

RED: BORDEAUX BLEND, CLARENDELLE, BORDEAUX, FR

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## THE "CRACKED" EGG

### FRESH EGG BENEDICT

Toasted English Muffin, Sautèed Spinach, Ham, Hollandaise Sauce

### ASPARAGUS FRITTATA

Fresh Herbs

### TWO FARM FRESH EGGS\*

Prepared To Your Liking

### OMELET YOUR WAY - WHOLE OR EGG WHITE

**SELECTION OF:** Virginia Ham, Tomato, Spinach, Smoked Salmon\*, Sweet Bell Peppers, Red Onion, Scallions, Mushrooms, Cheddar Cheese, Provolone, Asparagus, Sun Dried Tomato, Parsley Smoked Salmon\*

## BREAKFAST SIDES

Bacon, Sliced Ham, English Back Bacon, Baked Beans, Breakfast Sausage, Roasted Tomato, Sautèed, Mushrooms, Steamed Tofu

## JUICES-SMOOTHIES

MUESLI

FRUIT AND CHEESE PLATE

COLD CUTS AND CHEESE COMBINATION

SMOKED SALMON PLATE\*

Capers, Red Onion, Chopped Egg

## BAKERY & GRIDDLE

FRESHLY BAKED DANISH, CROISSANTS AND MUFFINS

BERRY-PECAN PANCAKES OR  
VANILLA BUTTERMILK PANCAKES

Choice of Vermont Maple Syrup, Wild Berry Compote

FRENCH TOAST

Muddled Fresh Berries

TOAST - WHEAT, RYE, WHITE, ENGLISH MUFFIN, BAGEL

## THE "CRACKED" EGG

### FRESH EGG BENEDICT

Toasted English Muffin, Sautéed Spinach, Ham, Hollandaise Sauce

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Fresh Herbs

### TWO FARM FRESH EGGS\*

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## BREAKFAST SIDES

Bacon, Sliced Ham, English Back Bacon, Baked Beans, Breakfast Sausage, Roasted Tomato, Sautéed, Mushrooms, Steamed Tofu

## JUICES-SMOOTHIES

FRESH ORANGE, FRESH GRAPEFRUIT

## BREAKFAST SIDES

Bacon, Sliced Ham, English Back Bacon, Baked Beans, Breakfast Sausage, Roasted Tomato, Sautéed, Mushrooms, Steamed Tofu

## JUICES-SMOOTHIES

FRESH ORANGE, FRESH GRAPEFRUIT

CRANBERRY - PRUNE - APPLE

BLU BERRY BLAST

Pomegranate Juice, Wild Berry Yogurt

CITRUS OBSESSION

Fresh Orange Juice, Banana, Yogurt, Soy Milk

STRAWBERRY SWIRL BANANAS

Soy Milk, Non Fat Plain Yogurt

MANGO MADNESS

Mango, Peach Purée, Passion Fruit, Yogurt

# Breakfast Blu















