

Everyday Options

Timeless Appetizers

Classic "Caesar" Salad

Hearts of romaine, garlic croutons, Parmesan cheese

Chilled Shrimp Cocktail

Classic cocktail sauce

Baked French Onion Soup

Herb croutons, melted Gruyère cheese

Escargots à la Bourguignonne

Shallots, garlic, parsley, pernod butter

Timeless Entrées

Broiled Salmon*

Served plain or with classic hollandaise sauce; mashed potatoes, seasonal vegetables

Grilled Chicken Breast

Garden thyme jus; mashed potatoes, seasonal vegetables

Grilled New York Sirloin Steak*

Beurre Maître d'Hôtel; mashed potatoes, seasonal vegetables

Day 1

Blu

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 & Coconut Milk Soup

Jalapeño, mint

Honey-Glazed Turkey Cobb Salad

Diced avocado, hickory-smoked bacon, honey Dijon dressing

Field Greens Salad

Roasted vidalia onion, Meyer Lemon dressing, feta

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

Turkey, Cranberry, & Pistachio Terrine Salad

Pickles Mushrooms, Mache Salad

Pan Seared Halibut*

Spicy Coconut Broth, Tomato Cherry, Sugar Snaps

Daily Vegetable

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

Blu Signature Entrées

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 & Mascarpone Gnocchi

Sweet yellow corn, sautéed morels, white truffle oil, parsley cream sauce, manchego cheese

Main Dining Room

Appetizers

Roasted Carrot Cumin Salad

With avocado, sunflower seeds, arugula, lemon yogurt vinaigrette

Organic Roasted Red Beets

Topped with feta cheese and sherry vinaigrette; served with teardrop tomatoes and arugula

Chilled Thai Coconut Soup

Lemongrass, ginger, cilantro

Chilled Shrimp Louis

Cognac cocktail sauce, guacamole

Cream of Wild Forest Mushroom Soup

Mushroom truffle fricassée

Entrées

Seared Salmon*

Crushed potatoes, grilled squashes, sauce vierge

Oven-Roasted Jerk Spiced Chicken

Black bean and pineapple rice, buttered green beans, chicken jus

Beef & Veal Spaghetti Bolognese

Herbs, shaved Parmesan cheese

Homestyle Pork Chop

Marshmallow sweet potatoes, sautéed string beans, zesty cider-raisin sauce

Spinach & Ricotta Ravioli

Marinara, vegetarian Parmesan, basil cream sauce

2 Day 2

Blu

Starters

Blue Cheese Soufflé

Candied anjou pears, port wine reduction

Grilled Calamari

Shaved fennel, lemon confit, sourdough

Vichyssoise

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

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

Blu Signature Entrées

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, cream asparagus, Cabernet confit shallots, olive oil beef jus

Orecchiette Pasta

Shiitake mushrooms, peas, asparagus tips, smoked Pecorino

Main Dining Room

Appetizers

Barolo-Braised Beef Ragoût

Sautéed sage gnocchi, roasted shallots

Waldorf Chicken Salad

Chicory, grapes, celery, toasted walnuts, curry vinaigrette

Garden Fresh Salad

Mixed lettuce, seasonal vegetables, cucumber, tomatoes

Chickpea-Tomato Soup

Spinach, lemon pepper

Asian Consommé

Chicken, mushrooms, ginger

Entrées

Roasted Trout

Cauliflower, sautéed spinach, toasted pine nuts, caper vinaigrette

Mediterranean Seafood Orzo

Mélange of scallops, shrimp, mussels, roasted eggplant, cherry tomatoes

Lemon-Pepper Roasted Chicken

Rigatoni pasta, olives, capers, spinach, Parmesan cheese, tomato sauce, oregano

Roasted Milk-Fed Veal Chop*

Creamy Parmesan polenta, green asparagus, roasted peppers, veal jus

Fried Masala Potatoes

Spices, yogurt, cilantro, chili pepper served with raita

3 Day 3

Blu

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

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

Tuna Tataki*

Mango-Scallions Spicy Salad

Miso-Maple Glazed Baked Salmon*

Bock Choi and Broccolini Warm Salad, Sesame Seeds Dressing

Daily Vegetable

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

Blu Signature Entrées

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

Main Dining Room

Appetizers

Tomato Watermelon Salad

Basil, feta, sourdough croutons, sherry vinaigrette

Baby Spinach & Treviso Salad

Crumbled blue cheese, smoked bacon, cranberries, raspberry vinaigrette

Yellow Corn Soup

Chopped chives

Chilled Pear & Honey Soup

Mascarpone cream

Chicken Liver Parfait

Crusted in toasted pistachios, herb salad, ruby port reduction

Entrées

Shrimp Scampi

White wine-garlic sauce, cherry tomatoes, parsley; served over linguine

Grilled Cobia*

BBQ glazed, yellow corn mashed potatoes, haricots verts

Roasted Lamb*

Mashed potatoes, steamed broccoli florets, glazed baby carrots, rosemary lamb jus

Celebrity Signature Beef Tournedos*

Ragoût of Morel mushrooms & pearl onions, roasted potatoes, haricot verts, black truffle sauce

Stuffed Portobello Mushroom

Spinach-goat cheese, roasted red pepper coulis, basil pesto, fried onion

1 Day 4

Blu

Starters	Clean Cuisine	Blu Signature Entrées
Almond-Crusted Baked Brie Organic pepper jelly	Plant Based Beyond Burger™ Garlic-Avocado Spread, Piquillo, Crispy Onions, French Fries Beyond Burger can be ordered plain and without cheese upon request	Grilled New York Steak Salad* Mixed green salad, herb vinaigrette
Spanish-Style Poached Egg* Crispy potato, serrano ham, parsley salad	Chilled Maine Lobster Salad Spicy Mayo, Soba Noodles Salad	Broiled Dorade Sautéed artichokes, sauce Niçoise, arugula salad, lemon confit
Sweet Yellow Corn Velouté Chile oil, cilantro, chorizo	Pan Seared Chicken Breast Quinoa Ratatouille, Basil Oil	Cabernet-Braised Short Ribs Horseradish mashed potato, red onion marmalade, brioche croutons, haricots verts
Smoked "Bloody Mary" Gazpacho Heirloom tomato, celery leaf	Daily Vegetable Basil Ricotta Lasagna, Portabella Mushroom, Pesto	Smoked Chicken Breast Orzo, basil, Parmesan cream
Cannellini Bean & Grilled Asparagus Salad Citrus-sesame dressing		
Wild Watercress Salad Walnut bread crouton, black pepper-cranberry dressing		

Main Dining Room

Appetizers	Entrées
Grilled Asparagus Salad Toasted almonds, pistachios, goat cheese, lemon basil emulsion	Seared Branzino Parsnip purée, lentils, spinach, pomegranate
The Wedge Salad Iceberg lettuce, blue cheese dressing, tomatoes, eggs, bacon, chives	Turkey Parmesan Spaghetti with marinara sauce
Creamy Butternut Squash Soup Caramelized apple, walnuts	Rigatoni Boscaiola Prosciutto, button mushrooms, peas, arugula; Pinot Grigio cream sauce, pecorino cheese
Pasta Fagioli Soup Pancetta, thyme, cannellini beans	Slow-Braised Lamb Wrapped in Phyllo Potato purée, roasted root vegetables
	Toasted Israeli Couscous Cake Asparagus spears, cherry tomatoes, zucchini ribbons, balsamic vinaigrette

7 Day 5

Blu

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 & Citrus Salad

Baby mâche, blood orange emulsion

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

Kale Caesar Salad

Kale, Baby Spinach, Vegetarian Parmesan, Zaatar Roasted Chickpeas, Greek Yogurt Caesar Dressing

Whole-Wheat Spaghetti Al Pesto

Mushrooms Ragout, Toasted Pine Nuts, Vegetarian Parmesan

Daily Vegetable

Super Bean Cassoulet, Cannellini & Kidney Beans, Chickpeas, Lentils, Kale, Almond Pesto

Blu Signature Entrées

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

Main Dining Room

Appetizers

Chicory Apple Pear Salad

Toasted walnuts, blue cheese, cider vinaigrette

Boston Lettuce & Gorgonzola Salad

Gorgonzola cheese, red grapes, toasted herb croutons, walnut dressing

Tomato Watermelon Gazpacho

Bell pepper, cucumber, basil, crouton, extra virgin olive oil

Cream of Broccoli

Cheddar cheese crostini

Spiced Duck Rillettes Quenelle

Raspberry emulsion, petite salad

Entrées

Cajun Spiced Drum Fish

Black bean rice, okra, yellow corn, smoked tomato-olive oil emulsion

Oven Roasted Chicken Saltimbocca

Prosciutto, sage, fontina cheese, Mediterranean vegetables, lemon-caper sauce

Penne Primavera

Seasonal vegetables, basil pesto, olive oil, roasted garlic, Parmesan cheese

Roasted Pork Loin

Smoked red cabbage, butternut squash cranberry jus

Vegetable Korma

Spiced seasonal vegetables, ground almonds, coconut milk, roti

Day 6

Blu

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

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

Salmon Tiradito*

Roasted Tomatillo-Jalapeno Salsa

Pan Seared Branzino

Grilled Zucchini, Toasted Almond Gremolata

Daily Vegetable

Spaghetti, Vegetable "Bolognese", Parmesan, Basil

Blu Signature Entrées

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

Main Dining Room

Appetizers

Eggplant Caviar

Roasted red pepper, za'atar, olive, garlic, crostini

Green Leaf & Radicchio Lettuces

Radish, smoked bacon, toasted croutons

Chop Chop Composed Salad

Celery, carrots, romaine lettuce, Dijon mustard vinaigrette

Spiced Louisiana Gumbo

Andouille sausage, rice, okra

Tuscan Vegetable Minestrone

Fresh basil chiffonade

Entrées

Sautéed Tilapia Filet

Puttanesca-style sauce, olives, capers, garlic, tomato, cavatelli-kale pasta

Oven-Roasted Turkey

Sage stuffing, string bean gratin, candied sweet potatoes, giblet gravy, cranberry relish

Butternut Farrotto

Caramelized apple, duck prosciutto, sage

Steak Dianne*

Sirloin cut, creamy Cognac mushroom sauce, haricot verts, Hasselback potatoes

Homemade Gnocchi ai Quattro Formaggi

Creamy four cheese sauce, Italian parsley

4 Day 7

Blu

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

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

Seafood Ceviche*

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

Baked Salmon Fillet*

Lemon-Basil Roasted Brussels Sprouts, Warm Blueberry Balsamic Vinaigrette

Daily Vegetable

Tandoori Cauliflower Steak, Yogurt-Cilantro Sauce, Pomegranate, Toasted Almonds, Lemon

Blu Signature Entrées

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

Main Dining Room

Appetizers

Quinoa Salad

Dried apricot, crispy bacon, mustard vinaigrette

Mesclun Greens

Goat cheese, dried cranberries, Parmesan crouton

Double Beef Consommé

Vegetable mirepoix, braised beef

Smoked Ham & Split Pea Soup

Parmesan crouton

Country Style Pâté

Dried cherry confit, currant jelly, port wine & cumberland sauce

Entrées

Broiled Australian Sea Bass

Sautéed potatoes, fennel, sun-dried tomatoes, red pepper sauce

Crispy Chicken Roulade

Mushrooms and Swiss cheese stuffed; mashed potatoes, roasted asparagus, cherry tomatoes, chicken jus

Sun-Dried Tomato & Gorgonzola Pasta

Penne pasta, creamy spinach sauce

Beef Bourguignon

Bacon, pearl onions, mushrooms, Red Bliss potatoes, carrots

Pappardelle con Funghi

Wide ribbon noodles, wild mushroom ragoût, basil, goat cheese

Day 8

Blu

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

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

Citrus Cured Wild Salmon

Shaved Baby Fennel, Chives, Sprout

Brown Sugar Pork Tenderloin

Aged Cheddar Polenta, Wilted Swiss Chard, Crispy Shallots, Bourbon Glazed

Daily Vegetable

Whole Wheat Penne, Roasted Vegetables, White Balsamic, Pine Nuts, Pecorino, Lemon Confit

Blu Signature Entrées

Turkey Paillard Salad

Sweet potatoes, baby greens, cranberry vinaigrette

Pan Seared Airline Chicken Breast

Braised buttered Brussels sprouts, aromatic honey barbeque sauce

Pan-Roasted Sea Bream

Grilled artichokes, roasted eggplant, red pepper coulis

Lump Crab & Morel Mushroom Risotto

Green asparagus, lemon zest, Parmesan coulis

Main Dining Room

Appetizers

Arugula Salad

Parmesan, tomatoes, lemon vinaigrette

Cobb Salad

Iceberg lettuce, turkey, tomatoes, boiled eggs, cheddar cheese

Squash Soup

Sautéed apples, anise, cloves, candied pumpkin seeds

Creamy Celery Root Soup

Caramelized apples, chives

Chilled Seafood Salad

Cannellini beans, black olives, tomato, fennel, espelette lemon vinaigrette

Entrées

Atlantic Pollock

White cannellini beans, spinach, piquillo peppers, lemon-oregano olive oil vinaigrette

Chicken Chiquita

Coconut crusted ham and banana stuffed chicken breast; wilted spinach, coconut rice, madras curry sauce

Chorizo Linguine*

Parmesan cream, peas, parsley

Pork & Beans

Braised pork cheeks, roasted pork tenderloin, white bean purée, roasted carrots

Creamy Corn Farrotto

Succotash, basil, vegetarian Parmesan

Day 9

Blu

Starters

Dijon-Crusted Mussels

Roasted kale, piquillo pepper aioli

Warm Feta & Braised Figs

Lemon olive oil, grilled flatbread

Chili & Corn Broth

Cilantro, red peppers

Cucumber Gazpacho

Watermelon, mint, toasted pepitas

Crisp Iceberg Wedge

Cherry tomatoes, chives, shallot rings, bacon lardons, Gorgonzola cheese

Date & Pancetta Mixed Green Salad

Sherry vinaigrette

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

Tuna Tartare*

Hearts of Palm, Toasted Walnut Oil, Shaved Romaine

Stuffed Chicken Breast

Sun-Dried Tomato, Sautéed Kale, Mediterranean Couscous

Daily Vegetable

Ragoût of Sautéed Asparagus, Morels, Wild Mushrooms, Dry Riesling Gelee

Blu Signature Entrées

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 tarragon reduction, Dijon mustard

Main Dining Room

Appetizers

Traditional Steak Tartare*

Marinated capers, red onion, arugula

Seasonal Mixed Lettuce

With cucumbers, chopped hard boiled eggs, scallions

Lobster Bisque

Leeks, baked in puff pastry

Cajun Shrimp

Bulgur salad, bell peppers, mint, lemon yogurt sauce

Wild Mushroom Vol-au-Vent

Ragoût of wild mushrooms, thyme truffle cream sauce

For Your Safety:

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Entrées

Moroccan Spiced Ahi Tuna Steak*

Pistachio couscous, spinach, raisins, harissa vinaigrette

Roasted Chicken Breast

Buttermilk grits, roasted vegetables, chicken jus

Pappardelle Primavera

Roasted red peppers, tomatoes, broccoli florets, zucchini, basil pesto

Lamb Chops Provençal*

Herb-crusted lamb chops, ratatouille, roasted potatoes, Cabernet-mint sauce

Mediterranean Phyllo Tart

Artichokes, vegetable "à la grecque", red pepper coulis

Day 10

Blu

Starters

Grilled Chicken Salad

Orange, Bibb lettuce, chives

Chilled Seafood Cucumber Salad*

Wanton 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

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

Heirloom Tomato

Basil, Ricotta Salad

Seafood Bouillabaisse

Shellfish Broth, Whole Wheat Toast, Saffron Aioli

Daily Vegetable

Eggplant Roulade, Honey, Sherry Vinegar

Blu Signature Entrées

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

Main Dining Room

Appetizers

Panzanella Salad

Teardrop tomatoes, foccacia croutons, basil, fresh mozzarella, olives, cucumbers

Cream of Chicken

White truffle, braised leeks

Three Cheese Tortellini

Pomodoro sauce

Creamy Parsnip Soup

Apple, celery, pork

BBQ Pork Spring Roll

Chipotle coleslaw, white truffle BBQ sauce

Entrées

Almond Crusted Hake

Bell peppers, zucchini, eggplant, carrot, curry

Pan-Seared Duck Breast*

Braised red cabbage, celeriac purée, blackberry jus

Pasta Chimayo Linguine

Grilled shrimp, red and green peppers, lobster sauce

Beef Brochette*

Basmati rice, marinated grilled vegetables, chimichurri

Vegetable Wellington

Stuffed with spinach, feta cheese, roasted peppers and mushrooms; served with creamy roasted garlic sauce

Day 11

Blu

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 & Coconut Soup

Scallions, Shiitake mushrooms

Balsamic Grilled Portabella Mushroom Salad

Field greens, fried goat cheese crouton

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

Ancient Grains Tabbouleh

Broiled Feta, Parsley, Tomato, Orange, Lemon Olive Emulsion

Grilled Rainbow Trout

Herbed Bulgur Wheat, Samphire, Roasted Teardrop Tomatoes, Toasted Almonds Dressing

Daily Vegetable

Whole Wheat Spaghetti Arrabiata, Roasted Jalapeno, Basil, Crispy Shallots

Blu Signature Entrées

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

Main Dining Room

Appetizers

Greek Salad

Cucumber, tomatoes, feta cheese

Mixed Greens & Red Pepper Salad

Red radishes

Silky Smooth Strawberry Soup

Lemon zest cream, sun-dried tomato aioli

Creamy Shellfish Bisque

Yellow corn flan, sweet peas

Crispy Salt Cod Bacalao Croquettes

Sun-dried tomato aioli

Entrées

Crab Crusted Flounder

Saffron nage with green asparagus, steamed potatoes

Southern Herb Roasted Half Chicken

Red Bliss mashed potatoes, collard greens, buttermilk cornbread, pan gravy

Fusilli Pasta

Chicken, balsamic vinegar, sun-dried tomatoes, goat cheese, pine nuts

Lamb Shank "Tagine Style"

Moroccan spices, harrissa, root vegetables, dried apricots, raisins; served on citrus infused couscous with carrot-mint slaw

Vegetable Biryani-Basmati Rice

Potatoes, peas, carrots, turmeric; served with naan bread and yogurt sauce

Day 12

Blu

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

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

Roasted Beets Salad

Goat Cheese, Blood Orange

Seared Tuna Tataki*

Tomato-Edamame Stew, Soba Noodles

Daily Vegetable

Farro and White Cannellini Bean Risotto, Roasted Baby Carrots, Spinach Basil Pesto, Shaved Vegetarian Parmesan

Blu Signature Entrées

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 Béarnaise

Pan-Roasted Veal Chop*

Mascarpone gnocchi, sautéed leeks, mustard emulsion

Main Dining Room

Appetizers

Chicory Apple Pear Salad

Toasted walnuts, blue cheese, cider vinaigrette

Wild Mushroom-Barley Soup

Mixed vegetables

Morel Mushroom & Chicken Terrine

Onion marmalade, pickled vegetables, whole grain mustard, toasted sourdough

Hungarian Beef Goulash

Caraway seeds, sour cream

Creamy Spinach & Artichoke Dip

Parmesan pita chips

Entrées

Grilled Snapper Filet

Chorizo, roasted red peppers, garbanzo beans, fresh basil

Chicken Kiev

Herb and garlic-stuffed chicken breast, creamy mashed potatoes, sautéed green beans

Seafood & Lobster Pappardelle

Roasted tomato sauce, garlic, chili

Grilled Honey Glazed Pork Chop

Braised red cabbage, sweet potato purée, roasted pears

Tikka Masala Tofu

Spinach, green lentils, okra, red pepper; served with paratha

6 Day 13

Blu

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 & Apple Salad

Walnuts, gorgonzola, white balsamic-herb vinaigrette

Blu Caesar Salad

Parmesan, sprouts, tofu, creamy smoked garlic dressing

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

Roasted Sweet Potato & Charred Sugar Snap Peas

Buttermilk Chili, Avocado Oil Aioli, Orange Zest

Pan Seared Filet Mignon*

Olive Oil Crushed Potatoes, Chimichurri Sauce

Daily Vegetable

Artichoke Heart Fricassee, Carrot, Beet Infused Couscous

Blu Signature Entrées

Sautéed Veal Scallopini

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

Main Dining Room

Appetizers

Kale Salad

Roasted squash, dried cherries, caramelized pecans, lemon vinaigrette

Chilled Pea Soup

Crab, yogurt, lemon, mint

Creamy Smoked Tomato Bisque

Basil pesto, herbed croutons

Double-Baked Blue Cheese Soufflé

Vegetarian Parmesan coulis, red onion, marmalade

Creamy Salmon Rilette*

Cucumber-caper salad, avruga caviar

Entrées

Herb Crusted Haddock Filet

Roasted potatoes, red peppers, green olives, tomato olive-oil sauce

Broiled Lobster Tail

Rice pilaf, steamed broccoli, drawn butter.

A complimentary lobster tail entrée will be served one night in the Main Dining Room on all 7+ night sailings. Ordering additional lobster tail entrées will cost \$16.99 per lobster tail, plus an 18% gratuity.

Duck a L'Orange

Slow-roasted duck, orange sauce, green beans, carrots, roasted potatoes

Lamb Chops Provençal*

Herb-crusted lamb chops, ratatouille, roasted potatoes, Cabernet-mint sauce

Creamy Wild Mushroom Risotto

Black truffle, vegetarian Parmesan

Day 14

Blu

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 Aquacotta Soup*

Poached egg, crispy pancetta, grilled onion

Arugula Salad

Hearts of palm, feta cheese, sun-dried tomato, toasted pine nuts, white balsamic emulsion

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

Fennel Orange Salad

Watercress, Walnut Vinaigrette

Seared Barramundi

Green Olive Salad, Warm Carrot Fennel Fricassee, Parsnip Purée

Daily Vegetable

Roasted Harissa Carrots, Fennel, Warm Lentil Salad, Yogurt Dressing

Blu Signature Entrées

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

Main Dining Room

Appetizers

Baby Mizuna Salad

Shaved apples, julienne fennel

Waldorf Chicken Salad

Chicory, grapes, celery, toasted walnuts, curry vinaigrette

Traditional Leek & Potato Vichyssoise

Savory cream

New England Style Clam Chowder

Smoked bacon, oyster crackers

Seafood Crêpe

Mussels, shrimp, scallops, leeks, lobster sauce

Entrées

Seared Codfish

Creamy velouté, clams, yellow corn, leeks, potatoes

Traditional Coq au Vin

Burgundy-braised chicken with pancetta, mushrooms, pearl onions, pomme mousseline

Whole Wheat Spaghetti Pomodoro

Yellow and green squash, garlic, vegetarian Parmesan, basil

Crispy Pork Schnitzel

Creamy savoy cabbage, German potato salad

Golden Baked French Pot Pie

Grilled tomatoes, Champignons de Paris, creamy tarragon velouté