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 Saphire 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.
APPETIZERS

♦ COLD SMOKED SALMON
    Horseradish | Rye Crumble

♦ BURRATA
    Prosciutto | Arugula Pesto | Peasant Bread

♦ SMOKED TOMATO SOUP
    Focaccia Crouton

ROASTED PORK BELLY
    Anise-Carrot Purée | Balsamic Glazed Beets

ENTRÉES

♦ BUCATINI
    Spiced Sausage | Roasted Tomato | Broccoli Rabe

♦ ROASTED TURBOT
    Fennel Croquette | Pernod Velouté | Baby Leeks

♦ SEARED DUCK BREAST*
    Parsnip | Trumpet Mushrooms | Swiss Chard | Sour Cherry Jus

♦ GRILLED FILET MIGNON*
    Truffle Potato Purée | Spinach | Bordelaise Sauce

♦ SLOW ROASTED RADICCHIO
    Romesco Sauce | Crispy Quinoa | Slow Roasted Tomatoes | Toasted Almonds

*Luminae Signature Favorites

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APPETIZERS

CHILLED LOBSTER SALAD
Hearts of Palm | Cilantro | Pineapple | Vanilla Dressing

TRADITIONAL BEEF TARTARE*
Fried Quail Egg | Lavosh

JERUSALEM ARTICHOKE SOUP
Prosciutto | Trumpet Mushrooms | Mascarpone | Sourdough Crouton

ROASTED SQUAB*
Pearl Barley Risotto | Truffle | Port Wine Pan Sauce

ENTRÉES

POTATO MEZZALUNA PASTA
Pork Sugo | Ricotta | Charred Brussel Sprouts

ALASKAN HALIBUT
Baby Bok Choy | Sesame Sticky Rice | Ginger Broth

FENNEL CRUSTED GRILLED LAMB CHOPS*
Carrot Purée | Haricot Verts | Natural Jus

GRILLED RIBEYE STEAK*
Rutabaga Purée | Baby Vegetables | Brown Butter Bearnaise Sauce

CAULIFLOWER STEAK
Curried Yogurt | Pepitas | Raisins | Cilantro Gremolata

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APPETIZERS

SCALLOP CARPACCIO*
Kumquat | Crispy Quinoa | Ginger-Yuzu Vinaigrette

CRISPY KALE SALAD
Roasted Tomatoes | Watermelon | Pine Nuts | Feta Cheese | Lemon Dressing

TURKEY ESCAROLE SOUP
Ditalini Pasta | Leeks | Gruyère Croutons

BRAISED SHORT RIBS
Parsnip Variations | Pomegranate

ENTRÉES

VEAL CANNELLONI
Chestnuts | Pecorino | Madeira

COD BASQUAISE
Potatoes | Clams | Piperade

ROASTED MOROCCAN CHICKEN BREAST
Couscous | Za’atar | Preserved Lemon

GRILLED NY STRIP STEAK*
Truffle Potato Purée | Bordelaise Sauce | Carrots | Beet-Port Reduction

BUTTERNUT AND SWISS CHARD LASAGNA
Gruyère Béchamel | Sage | Pumpkin Crumble

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APPETIZERS

TUNA CARPACCIO*
Mackerel | Lemon | Oregano | Olives

ROASTED APPLE AND HEARTY GREEN SALAD
Roasted Apples | Hazelnuts | Scallions | Brown Butter Dressing

SEAFOOD VELOUTÉ*
Poached Oysters | Fennel | Red Sorrel | Caviar

GINGER CRAB CAKE
Charred Kabocha Squash | Spicy Peanut Soy Sauce

ENTRÉES

RIGATONI ARRABBIATA
Garlic Ricotta Bread Knot | Peppered Salami | Spicy Tomato Sauce

SEARED BLACK BASS
Asparagus | Wild Mushroom Consommé | Shiitake Dumpling

GRILLED GUINEA HEN
Spaghetti Squash | Pepitas | Sherry Vinegar

ROASTED LAMB LOIN*
Merguez Sausage | Marinated Cucumber | Herb Yogurt

ROASTED SPICED EGGPLANT
Tangy-Spicy Sauce | Pickled Peppers | Labneh

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APPETIZERS

CHICKEN LIVER CUSTARD
Pickled Turnips | Sourdough Toast

BURRATA
Eggplant Caponata | Black Pepper Lavash | Pata Negra

DUCK CONSOMMÉ
Eedamame | Shaved Mushrooms | Duck Confit Dumplings

GRILLED MEDITERRANEAN OCTOPUS
Crispy Prosciutto | Potatoes | Smoked Paprika

ENTRÉES

RICOTTA CAVATELLI
Duck Bolognese | Pecorino | Marjoram

PEPPERED TUNA*
Potato Purée | Spinach | Pinot Noir Sauce

PROSCIUTTO WRAPPED CHICKEN BREAST
Semi-Dried Tomato Stuffing | Sweet Potato Purée | Herb-Sherry Wine Jus

CITRUS AND CHILI BRAISED SHORT RIBS
Pickled Chilies | Steamed Rice Buns

VEGETABLE UDON STIR FRY
Coconut Green Curry | Lime | Peanuts

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APPETIZERS

**SMOKED TROUT**
Hearts of Palm | Shiso | Grapefruit

**OCTOPUS SHELL PASTA SALAD***
Parsley Purée | Salmon Roe

**GAZPACHUELO SEAFOOD SOUP***
Poached Fish | Shrimp | Caviar | Potatoes | Grapes

**YELLOW BEET RISOTTO**
Burrata Mozzarella | Crispy Shallots | Basil

ENTRÉES

**SEARED SCALLOPS***
Salsify Purée | Black Truffles | Brussel Sprouts

**BUTTER POACHED LOBSTER**
Squash | Savoy Cabbage | Champagne Sauce

**SLOW ROASTED CORNISH HEN**
Wild Mushroom Purée | Glazed Carrots | Natural Jus

**HERB CRUSTED RACK OF LAMB***
Olive Oil Potato Purée | Sunchokes | Salsa Verde

**CARAMELIZED BUTTERNUT SQUASH**
Brown Butter Dressing | Toasted Pumpkin Seeds | Sage

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APPETIZERS

**MUSHROOM TERRINE**
Herb Salad | Hazelnut Vinaigrette

**SALMON SASHIMI**
Passion Fruit | Radish | Chili

**FENNEL SOUP**
Lobster | Pomegranate | Citrus

**SMOKED HAKE***
Crunchy Asparagus | Poached Eggs | Hollandaise Sauce | Pickled Trumpet

ENTRÉES

**FETTUCCINE AL NERO**
Baby Calamari | Shrimp | Roasted Red Pepper | Extra Virgin Olive Oil

**GRILLED BARRAMUNDI**
Artichoke Purée | Leeks | Fava Bean Pesto

**ROASTED HALF CHICKEN**
Spaetzle | Bacon | Butternut Squash | Chicken Jus

**GRILLED BEEF SIRLOIN***
Roasted Cauliflower Purée | Salted Caramel Onions | Beer Infused Jus

**CELERIAC STEAK**
Sautéed Arugula | Pine Nuts | Pecorino | Pickled Mushrooms

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APPETIZERS

ROASTED CARROT SALAD
Peanut-Sesame Mole | Pumpkin Seeds | Crispy Cumin Rice

PATÉ DE CAMPAGNE
Cornichons | Radish | Watercress | Mustard

SMOKED POTATO SOUP
Chorizo | Garlic | Thyme

GAUCHO GRILLED SWEETBREADS
Chimichurri Sauce | Morels | Roasted Salsify Purée | Sweetbread Croquette

ENTRÉES

BEET-RICOTTA RAVIOLI
Guanciale | Pistachio | Fresh Herbs

SEA SCALLOPS "SURF AND TURF"
Pork Belly | Pea-Mint Purée | Pickled Shallots

GRILLED CHICKEN BREAST
Black Garlic Emulsion | Mushrooms | Asparagus

GRILLED VEAL CHOP*
Potato Confit | Turnips | Riesling Sauce

BAKED EGGPLANT PARMESAN
San Marzano Tomatoes | Basil | Bread Crumbs

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APPETIZERS

GREEN LEAF CHICKEN SALAD
Heirloom Tomatoes | Creamy Miso-Tahini Dressing | Ginger Candy | Bacon and Sesame Lavash

HAMACHI CRUDO
Caviar | Shiso | Cauliflower | Lemongrass

EGG DROP SOUP
Crab | Baby Corn | Snap Peas | Sriracha

LAMB MEAT BALLS
Yogurt | Dates | Oregano

ENTRÉES

SPAGHETTI CARBONARA
Pancetta | Roasted Garlic | Poached Egg | Italian Parsley

POACHED FLUKE
Lemon Brodo | Vegetable Confit | Herb Salad

SEARED FIVE SPICE DUCK BREAST*
Bok Choy | Jasmine Rice | Honey Tangerine Sauce

NEW YORK STRIP*
Celeriac Horseradish Purée | Pan Roasted Baby Vegetables | Bordelaise Sauce

KIMCHI UDON*
Scallion | Egg Yolk | Sesame Seeds

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APPETIZERS

TUNA TARTARE*
Shiso | Ginger | Cucumber | Crostini | Lime

PEAR AND RADICCHIO SALAD
Pancetta | Kale | Hazelnuts | Figs

CORN SOUP
Crispy Pancetta | Spicy Corn Relish

SALMON POKE*
Yuzu Kosho | Soy Sauce | Chili Paste | Radish | Ginger

ENTRÉES

LINGUINE ALLE VONGOLE
Cherry Tomato | Chili | Garlic | White Wine

EEL SAUCE GLAZED TROUT
Carrot-Potato Pakora | Asparagus | Pickled Shallots | Sautéed Spinach

TARRAGON-BALSAMIC GLAZED POUSSIN
Grilled Asparagus | Shallot and Brown Butter Emulsion

ROASTED PORK TENDERLOIN*
Sweet Potato Purée | Savoy Cabbage | Grain Mustard Sauce

MEDITERRANEAN VEGETABLE LASAGNA
Eggplant | Artichokes | Peppers | Pecorino

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APPETIZERS

SALAD OF WHITE BALSAMIC GLAZED BABY VEGETABLES
Pine Nut-Tarragon Dressing | Mâche Greens | Black Garlic Purée

CHARRED RIBEYE SALAD*
Charred Tomato Chermoula | Lime Dressing | Bibb Lettuce | Feta

DUCK CONSOMMÉ*
Duo of Duck Breast | Shaved Carrots | Pickled Mushrooms | Scallions

BUTTERNUT SQUASH RAVIOLI
Brown Butter | Sage | Amaretto Crumble

ENTRÉES

PAPPARDELLE
Braised Lamb | English Peas | Ricotta | Mint

SEARED TUNA STEAK*
Spiced Mussel and Saffron Broth | Haricot Verts | Roasted Tomatoes

BRAISED VEAL CHEEKS
Truffle Polenta | Charred Broccolini | Glazed Pearl Onions | Trumpet Mushrooms

VENISON LOIN*
Braised Red Cabbage | Brussels Sprouts | Rosemary Jus

WILD MUSHROOM AND CABBAGE “RAVIOLI”
Wild Mushroom Bouillon | Tomato and Ricotta Pesto | Asparagus

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APPETIZERS

CAULIFLOWER VELOUTÉ
Caramelized Cauliflower Custard | Basil Oil | Crispy Shallots

BABY SPINACH SALAD
Blue Cheese | Candied Cashews | White Balsamic Vinaigrette

SAKE STEAMED MUSSELS
Grilled Rubbed Bread | White Miso | Lemon | Scallions | Chili Peppers

PORK MEDALLIONS*
Confit Tomatoes | Broccolini | Walnut Couscous Pilaf | Whisky Marmalade Sauce

ENTRÉES

ORECCHIETTE WITH SAUSAGE
Homemade Duck Sausage | Leeks | Spinach | Peas | Lemon Alfredo Sauce | Mint

ALEPPO-HONEY GLAZED SALMON*
Mirin Turnips | Spicy Sesame Kale | Edamame | Shimeji Mushrooms | Dashi Broth

VADOUVAN CHICKEN
Apricot | Almonds | Mint

BRAISED LAMB SHANK
Garlic Potato Purée | Heirloom Carrots | Rosemary Jus

OVEN BAKED CANNELLONI
Spinach | Ricotta | Olives | Cherry Tomatoes

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APPETIZERS

COCONUT SEA BASS CEVICHE*
Leche de Tigre | Caviar | Charred Corn | Aji Amarillo Peppers

HEIRLOOM TOMATO BRUSCHETTA
Creamy Feta Spread | Grilled Sourdough | Watermelon | Balsamic Reduction

SUNCHOKE VELOUTE
Black Truffle | Toasted Pumpkin Seeds

“CHAR SIU” LAMB CHOPS*
Crispy Ramen Vegetable Slaw | Cilantro | Peanut Chili Dressing

ENTRÉES

ENGLISH PEA RISOTTO
Caramelized Goat’s Cheese | Lemon Confit | Artichoke Crisps

BUTTER POACHED LOBSTER
Risotto “al Nero di Sepia” | Sea Beans | Pea Purée | Vanilla Essence

GRILLED VEAL CHOP*
Polenta | Broccoli Rabe | Thyme Jus

FILET MIGNON*
Mushroom and Fontina Stuffed Potato | Sautéed Spinach | Red Wine Jus

WILD MUSHROOM “POT PIE”
Puff Pastry | Parmesan | Thyme | Carrot Puree

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APPETIZERS

CHILLED TOMATO CONSOMMÉ
Cucumber | Mint | Extra Virgin Olive Oil

SALMON SASHIMI*
Avocado | Tangerine | Toasted Sesame Seeds | Yuzu

ARUGULA AND MELON SALAD
Fried Goat’s Cheese | Lime Pickled Pear | Balsamic Reduction | Prosciutto

CHARRED OCTOPUS
Roasted Potatoes | Paprika | Chorizo | Sherry Dressing

ENTRÉES

SPICY CRAB SPAGHETTI
Lump Crab | Sea Beans | Rosé Sauce | Basil-Lemon Breadcrumbs

GRILLED LOUP DE MER
Caramalized Fennel | Espelette Pepper | Lemon Vinaigrette

CHILI-YOGURT GRILLED CORNISH HEN SPATCHCOCK
Cucumber Raita | Pickled Mustard Seeds | Beets | Cilantro-Lime Rice

RACK OF PORK*
Olive Oil Crushed Potatoes | Salsa Verde

VEGETABLE KORMA
Spiced Vegetables | Ground Almonds | Coconut Milk | Roti

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