CONTINENTAL "OUR WAY"

**SEASONAL MELON FRUIT PLATE
WITH BERRIES SLICED**

SMOKED SALMON PLATE*
Capers, Red Onion, Chopped Egg

**VINE RIPENED TOMATOES,
CUCUMBER, RADISHES, SALAMI AND
COTTAGE CHEESE**

MUESLI

FRUIT AND CHEESE PLATE

FRESH GRAPEFRUIT HALF

**COLD CUTS AND CHEESE
COMBINATION**

BLU PARFAIT
Granola, Low-Fat Yogurt, Blueberry
Compote

CELEBRITY PARFAIT
Muesli, Strawberry Yogurt, Fresh Fruit,
Mint

BAKERY & GRIDDLE

**FRESHLY BAKED DANISH,
CROISSANTS AND MUFFINS**

FRENCH TOAST
Muddled Fresh Berries

**BERRY-PECAN PANCAKES OR
VANILLA BUTTERMILK PANCAKES**
Choice of Vermont Maple Syrup, Wild
Berry Compote

**TOAST – WHEAT, RYE, WHITE, ENGLISH
MUFFIN, BAGEL**

THE "CRACKED" EGG

FRESH EGG BENEDICT*
Toasted English Muffin, Sautéed
Spinach, Ham, Hollandaise Sauce

**OMELET YOUR WAY – WHOLE OR
EGG WHITE**

ASPARAGUS FRITTATA
Fresh Herbs

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

TWO FARM FRESH EGGS*
Prepared To Your Liking

JUICES-SMOOTHIES

**FRESH ORANGE, FRESH
GRAPEFRUIT**

CITRUS OBSESSION
Fresh Orange Juice, Banana,
Yogurt, Soy Milk

CRANBERRY – PRUNE – APPLE

STRAWBERRY SWIRL BANANAS
Soy Milk, Non-Fat Plain Yogurt

BLU BERRY BLAST
Pomegranate Juice, Wild Berry
Yogurt

MANGO MADNESS
Mango, Peach Purée, Passion Fruit,
Yogurt

BREAKFAST SIDES

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

BLU SIGNATURE COCKTAILS
ALL COCKTAILS $12

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

STARTERS

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

BLU CHEESE SOUFFLÉ ᛒᛚ
Candied D'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 ᛒᛚ
Roquefort Cheese, Bloomed Craisins, Toasted Pecans, Prosciutto, Black Pepper Emulsion

CAPRESE SALAD
Sliced Buffalo Mozzarella, Heirloom Tomato, Pistachio Pesto, Balsamic Glaze

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASONAL 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

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

BLU SIGNATURE ENTREÉS

DIJON GLAZED SALMON SALAD*
Mizuna Greens, Pickled Vegetables

ROASTED CHICKEN BREAST ᛒᛚ
Green Lentil Blini, Wilted Spinach, Tomato-Garlic Emulsion

PAN-SEARED FILET MIGNON* ᛒᛚ
Celery Purée, Green Asparagus, Cabernet Confit Shallots, Olive Oil Beef Jus

DAILY VEGETABLE
Baby Poached Vegetables, Lemon-Butter Sauce

CLEAN CUISINE
FRESH AND WHOLESOME CUISINE

STARTER
BLU CHEESE SOUFFLÉ ᛒᛚ
Candied D'Anjou Pears, Port Wine Reduction

ZUCCHINI CARPACCIO
White Beans, Vegetarian Parmesan, Basil and Pine Nuts

ENTREE
ORECCHIETTE PASTA
Shiitake Mushrooms, Peas, Asparagus Tips, Vegetarian Parmesan

PAN-SEARED RED SNAPPER
Over Roasted Heirloom Carrot-Cumin Salad, Yogurt Broth

DAILY VEGETABLE
Three Bean Chili, Sweet Potato, Brown Rice, Crème Fraiche & Lime

PLANT BASED BEYOND BURGER™
Garlic-Avocado Spread, Piquillo, Crispy Onions, French Fries
Beyond Burger can be ordered plain and without cheese upon request

ᛒᛚ ORIGINAL FAVORITE