

BREAKFAST

CONTINENTAL

SEASONAL FRUIT
FRESH GRAPEFRUIT HALF
CHARCUTERIE & CHEESE PLATE

SMOKED SALMON*
Capers / Red Onions / Tomato / Egg

MUESLI

GRANOLA PARFAIT

YOGURTS & CEREALS

FRESHLY BAKED
Danishes / Croissants / Muffins

EGGS

TWO FRESH EGGS* OR OMELETTE
Prepared Your Way

EGGS BENEDICT*
Classic / Florentine / Scottish Smoked Salmon

HUEVOS RANCHEROS*
Salsa Fresca

WHOLE WHEAT WRAP
Egg Whites / Spinach / Tomato / Swiss

GRIDDLE

FRENCH TOAST
Berry Compote | Whipped Cream

BUTTERMILK PANCAKES
Blueberry | Banana | Strawberry

BELGIUM WAFFLE
Strawberry | Banana | Whipped Cream

CRÊPE
Caramelized Apples | Cinnamon

SIDES

BACON English Back | Applewood Smoked

SAUSAGE Pork | Chicken Apple | Kielbasa

POTATOES Sautéed Fingerling | Hash Browns

BUTTERMILK BISCUITS Sausage Gravy

OATMEAL Raisin | Brown Sugar

CORNED BEEF HASH

BAKED BEANS

GRILLED TOMATO

SAUTÉED MUSHROOMS

CHEDDAR CHEESE GRITS

BEVERAGES

SMOOTHIES

Strawberry | Blueberry | Banana | Mango

JUICES

Fresh Orange | Fresh Grapefruit | Cranberry | Prune | Apple

*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.

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 GRIGICH OF GRIGICH HILLS WINERY WHO WAS THE WINEMAKER AT CHATEAU 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

Luminae Signature Favorites

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LUNCH

APPETIZERS

ENGLISH PEA SOUP
Smoked Bacon | Brown Butter Croûton

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

DESSERTS

CREAMY DARK CHOCOLATE AND DULCE DE LECHE
Mango Marmalade

PEAR AND YOGURT CLAFOUTIS
Vanilla Ice Cream

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DINNER


luminae
at the retreat

APPETIZERS

COLD-SMOKED SALMON*

Horseradish | Rye Crumble

SMOKED TOMATO SOUP

Focaccia Crouton

BURRATA

Prosciutto | Arugula Pesto |
Peasant Bread

ENTRÉES

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

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CARROT
AND GINGER VELOUTE

Prawns | Lime | Cilantro

ENTRÉE

MOROCCAN CHICKEN
TAGINE WITH SAFFRON

COUSCOUS
Tarsip | Cauliflower |
Preserved Lemon | Olives

DESSERT

RASPBERRY PISTACHIO
VACHERIN

Vanilla Cream


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