

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 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 | 16Bottle | 75

OPULENCE CABERNET SAUVIGNON

Glass | 25Bottle | 108



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AN 20% 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 | 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 VELOUTÉ*

Prawns | Lime | Cilantro

ENTRÉE

MOROCCAN CHICKEN TAGINE
WITH SAFFRON COUS COUS

Turnip | Cauliflower |
Preserved Lemon | Olives

DESSERT

RASPBERRY PISTACHIO
VACHERIN

Vanilla Cream

🌿 Luminae Signature Favorites

* 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.



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