

## 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

  
luminae  
at the retreat