

## 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 | 16      Bottle | 75

### OPULENCE CABERNET SAUVIGNON

Glass | 25      Bottle | 108

AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.



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## APPETIZERS

### ENGLISH PEA SOUP

Smoked Bacon | Brown Butter Crouton

### PRAWN CEVICHE\*

Citrus | Avocado | Roasted Chili Emulsion

### 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

### 🌿 LUMINAE SIGNATURE BURGER\*

Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

## DESSERTS

### CREAMY DARK CHOCOLATE AND DULCE DE LECHE

Mango Marmalade

### PEAR AND YOGURT CLAFOUTIS

Vanilla Ice 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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## APPETIZERS

### FRISÉE LETTUCE SALAD\*

Poached Egg | Pickled Shallots | Lardons

### CREAM OF PARSNIP SOUP

Roasted Apples | Chives | Toasted Country Bread Crouton

### BROILED FETA SALAD

Arugula | Asparagus | Fresh Peas | Minted Pesto

## ENTRÉES

### CRAB CAKE SANDWICH

Remoulade Sauce | Old Bay Spiced Chips

### GRILLED PETIT FILET MIGNON\*

Celeriac Purée | Baby Vegetables | Horseradish

### GRILLED SALMON\*

Sweet Corn Purée | Succotash | Roasted Red Pepper Coulis

### VEGETABLE STIR FRY “PANCIT”

Rice Noodles | Sweet Chili Soy Sauce | Ginger

### LUMINAE SIGNATURE BURGER\*

Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

## DESSERTS

### WHITE CHOCOLATE MOUSSE

Buttermilk Lemon Shortcake | Balsamic | Strawberries

### BLACK FOREST CAKE REVISITED

Chocolate Cake | Meringue | Amarena Cherries

 Luminae Signature Favorites

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## APPETIZERS

### FLUKE CRUDO\*

Pickled Cauliflower | Yuzu Dressing | Scallions

### ROASTED CHICKEN CONSOMMÉ

Chicken Confit | Root Vegetable Medley

### BIBB LETTUCE SALAD

Radish | Avocado | Buttermilk Dressing | Pine Nuts | Pecorino

## ENTRÉES

### SLOW ROASTED TURKEY GYRO

Toasted Pita | Mesculin | Sesame Hummus | Minted Yogurt | Potato Chips

### HERB CRUSTED CHICKEN BREAST

Sweet Onion Soubis | Roasted Fingerling Potatoes | Lemon Scented Jus

### PAN ROASTED HALIBUT

Curry Cauliflower Purée | Swiss Chard | Eggplant Beignet

### POTATO AND LEEK RAVIOLI

Morel Mushrooms | English Peas

### LUMINAE SIGNATURE BURGER\*

Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

## DESSERTS

### COCONUT PANNA COTTA

Passion Fruit Sorbet | Rum-Caramelized Pineapple | Chantilly | Pecan Crumble

### VANILLA POACHED PEAR

Almond Biscuit | Hazelnut Gelato | Spiced Praline

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## APPETIZERS

- 🌿 BABY HEIRLOOM TOMATO SALAD  
Feta Emulsion | Arugula | Lemon
- 🌿 LOBSTER BISQUE  
Cognac Cream | Tarragon
- 🌿 ROASTED RED BEET SALAD  
Feta Cheese | Orange | Fennel | Lemon Vinaigrette

## ENTRÉES

- PAN ROASTED BRONZINO  
Smoked Potato Crema | Tomatoes | Lemon | Capers
- 🌿 HERB MARINATED CHICKEN BREAST  
Avocado | Quinoa | Cherry Tomato | Green Goddess Dressing
- SHRIMP TAGLIATELLE  
Melted Leeks | English Peas | Chervil Butter
- 🌿 BUTTERNUT SQUASH RISOTTO  
Sage | Brown Butter | Mascarpone
- 🌿 LUMINAE SIGNATURE BURGER\*  
Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

## DESSERTS

- OLIVE OIL CRÉMEUX PUDDING  
Strawberry | Orange | Lavender Crumble
- WHITE CHOCOLATE MACADAMIA CAKE  
Praline | Pistachio Gelato
- 🌿 Luminæ Signature Favorites

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## APPETIZERS

🌿 HAMACHI TARTARE\*  
Avocado Shell | Asian Pear | Lime | Yuzu-Soy Dressing

COCONUT LEMONGRASS SOUP  
Chicken | Cilantro | Mint | Beansprouts

SMOKED SALMON SALAD\*  
Crisp Potato Galette | Crème Fraîche | Dill | Caviar | Baby Lettuce

## ENTRÉES

🌿 CHICKEN FLATBREAD  
Creamy Parmesan Spread | Avocado | Arugula | Roasted Tomatoes

GRILLED LAMB CHOPS\*  
Middle East Rice | Beet Root Harissa Past | Roasted Baby Vegetables

SEARED TUNA STEAK\*  
Sauce Vierge | Seasonal Greens | Crushed Potatoes

🌿 WILD MUSHROOM PAPPARDELLE  
Asparagus | Parmesan | Truffle Cream

🌿 LUMINAE SIGNATURE BURGER\*  
Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

## DESSERTS

RICOTTA CHEESECAKE  
Fresh Berries | Mint

CHOCOLATE LAVA CAKE  
Vanilla Gelato

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## APPETIZERS

🌿 TUNA TARTARE\*  
Shiso | Lime | Ginger

BROCCOLI CREAM SOUP  
Cheddar | Savory Chantilly

🌿 BURRATA SALAD  
Heirloom Tomatoes | Basil | Crispy Parmesan | Crouton

## ENTRÉES

🌿 PAN ROASTED SALMON\*  
Artichoke Hearts | Leeks | Roasted Fennel | Lemon Olive Oil Crushed Potatoes

🌿 GRILLED FILET MIGNON\*  
Celeriac Purée | Haricot Vert | Horseradish Jus

MEDITERRANEAN TURKEY CLUB SANDWICH  
Slow Roasted Turkey Breast | Herb Focaccia | Fontina Cheese | Charred Broccoli Rabe | Calabrian Pepper Aioli

WHEAT FETTUCCINI WITH SALSA DI NOCI  
Creamy Walnut Pesto | Toasted Walnuts | Pecorino

🌿 LUMINAE SIGNATURE BURGER\*  
Cheddar | Bacon-Onion Jam | Sesame Brioche | Truffle Fries

## DESSERTS

BITTERSWEET CHOCOLATE FONDANT  
Caramelized Bananas | Coffee Gelato

BERRY PAVLOVA  
Coconut Meringue

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