

THIS EVENING'S MENU

COOKERY IS NOT CHEMISTRY. IT IS AN ART. IT REQUIRES INSTINCT
AND TASTE RATHER THAN EXACT MEASUREMENTS.
— MARCEL BOULESTIN

STARTERS

  **GRILLED ASPARAGUS SALAD**
TOASTED ALMONDS, PISTACHIOS, GOAT CHEESE,
LEMON BASIL EMULSION

  **THE WEDGE SALAD**
ICEBERG LETTUCE, BLUE CHEESE DRESSING,
TOMATOES, EGGS, BACON, CHIVES

  **CREAMY BUTTERNUT
SQUASH SOUP**
CARAMELIZED APPLE, WALNUTS

  **PASTA FAGIOLI SOUP**
PANCETTA, THYME, CANNELLINI BEANS

  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

   **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

  **BAKED FRENCH ONION SOUP**
HERB CROUTONS, MELTED
GRUYÈRE CHEESE

  **ESCARGOTS À LA
BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES

   **SEARED BRANZINO**
PARSNIP PURÉE, LENTILS, SPINACH,
POMEGRANATE

  **TURKEY PARMESAN**
SPAGHETTI WITH MARINARA SAUCE

  **RIGATONI BOSCAIOLA**
PROSCIUTTO, BUTTON MUSHROOMS, PEAS,
ARUGULA; PINOT GRIGIO CREAM SAUCE,
PECORINO CHEESE

  **SLOW BRAISED LAMB
WRAPPED IN PHYLLO**
POTATO PUREE, ROASTED ROOT VEGETABLES

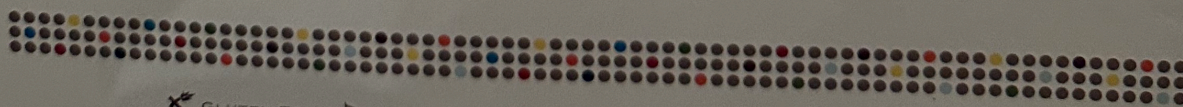
  **TOASTED ISRAELI COUSCOUS CAKE**
ASPARAGUS SPEARS, CHERRY TOMATOES,
ZUCCHINI RIBBONS, BALSAMIC VINAIGRETTE

   **BROILED SALMON***
SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

   **GRILLED CHICKEN BREAST**
GARDEN THYME JUS; MASHED POTATOES,
SEASONAL VEGETABLES

  **GRILLED NEW YORK
SIRLOIN STEAK***
BEURRE MAÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTRÉES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE

OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

CELEBRITY CRUISES IS PROUD TO BE DINE AWARE COMMITTED. IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS,
PLEASE NOTIFY YOUR MAÎTRE D' BEFORE ORDERING

*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.

THIS EVENING'S MENU

TELL ME WHAT YOU EAT, AND I WILL TELL YOU WHAT YOU ARE.
— ANTHELME BRILLAT-SAVARIN

STARTERS

 **BAROLO BRAISED BEEF RAGOÛT**
SAUTÉED SAGE GNOCCHI, ROASTED SHALLOTS

  **WALDORF CHICKEN SALAD**
CHICORY, GRAPES, CELERY, TOASTED WALNUTS,
CURRY VINAIGRETTE

  **GARDEN FRESH SALAD**
MIXED LETTUCE, SEASONAL VEGETABLES,
CUCUMBER, TOMATOES

  **CHICKPEA-TOMATO SOUP**
SPINACH, LEMON PEPPER

  **ASIAN CONSOMMÉ**
CHICKEN, MUSHROOMS, GINGER

 **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

  **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

 **BAKED FRENCH ONION SOUP**
HERB CROUTONS, MELTED
GRUYÈRE CHEESE

  **ESCARGOTS À LA
BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES

  **BROILED CAPE HAKE**
SAUTÉED POTATOES, FENNEL, SUN-DRIED
TOMATOES, RED PEPPER SAUCE

  **MEDITERRANEAN SEAFOOD ORZO***
MÉLANGE OF SCALLOPS, SHRIMP, MUSSELS,
ROASTED EGGPLANT, CHERRY TOMATOES

 **LEMON-PEPPER ROASTED
CHICKEN**
RIGATONI PASTA, OLIVES, CAPERS, SPINACH,
PARMESAN CHEESE, TOMATO SAUCE, OREGANO

 **ROASTED MILK-FED VEAL***
CREAMY PARMESAN POLENTA, GREEN
ASPARAGUS, ROASTED PEPPERS, VEAL JUS

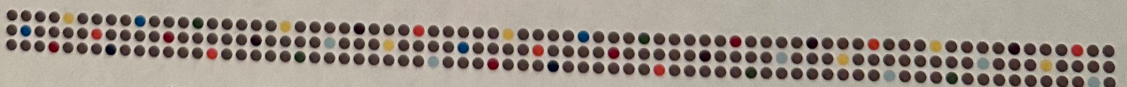
  **FRIED MASALA POTATOES**
SPICES, YOGURT, CILANTRO, CHILI PEPPER
SERVED WITH RAITA

  **BROILED SALMON***
SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

  **GRILLED CHICKEN BREAST**
GARDEN THYME JUS; MASHED POTATOES,
SEASONAL VEGETABLES

  **GRILLED NEW YORK
SIRLOIN STEAK***
BEURRE MAÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTRÉES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE

OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.
CELEBRITY CRUISES IS PROUD TO BE DINE AWARE COMMITTED. IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS,
PLEASE NOTIFY YOUR MAÎTRE D' BEFORE ORDERING

*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.

THIS EVENING'S MENU

WITHOUT BUTTER, WITHOUT EGGS, THERE IS NO REASON
TO COME TO FRANCE.
— PAUL BOCUSE

STARTERS

-  **CHICORY APPLE PEAR SALAD**
TOASTED WALNUTS, BLUE CHEESE,
CIDER VINAIGRETTE
-  **BOSTON LETTUCE AND
GORGONZOLA SALAD**
GORGONZOLA CHEESE, RED GRAPES, TOASTED
HERB CROUTONS, WALNUT DRESSING
-  **TOMATO WATERMELON GAZPACHO**
BELL PEPPER, CUCUMBER, BASIL, CROUTON,
EXTRA VIRGIN OLIVE OIL
-  **CREAM OF BROCCOLI**
CHEDDAR CHEESE CROSTINI
-  **SPICED DUCK RILLETTES QUENELLE**
RASPBERRY EMULSION, PETITE SALAD

 **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

 **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

 **BAKED FRENCH ONION SOUP**
HERB CROUTONS, MELTED
GRUYÈRE CHEESE

 **ESCARGOTS À LA
BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES

-  **CAJUN SPICED DRUM FISH**
BLACK BEAN RICE, OKRA, YELLOW CORN,
SMOKED TOMATO-OLIVE OIL EMULSION
-  **OVEN ROASTED CHICKEN
SALTIMBOCCA**
PROSCIUTTO, SAGE, FONTINA CHEESE;
MEDITERRANEAN VEGETABLES,
LEMON-CAPER SAUCE
-  **PENNE PRIMAVERA**
SEASONAL VEGETABLES, BASIL PESTO, OLIVE
OIL, ROASTED GARLIC, VEGETARIAN PARMESAN
CHEESE
-  **ROASTED COLORADO RACK OF
LAMB***
MASHED POTATOES, STEAMED BROCCOLI
FLORETS, GLAZED BABY CARROTS, ROSEMARY
LAMB JUS
-  **VEGETABLE KORMA**
SPICED SEASONAL VEGETABLES, GROUND
ALMONDS, COCONUT MILK, ROTI

 **BROILED SALMON***
SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

 **GRILLED CHICKEN BREAST**
GARDEN THYME JUS; MASHED POTATOES,
SEASONAL VEGETABLES

 **GRILLED NEW YORK
SIRLOIN STEAK***
BEURRE MÂÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTRÉES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE

 OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

CELEBRITY CRUISES IS PROUD TO BE DINE AWARE COMMITTED. IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS,
PLEASE NOTIFY YOUR MÂÎTRE D' BEFORE ORDERING

* 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.

THIS EVENING'S MENU

TO EAT IS A NECESSITY, TO EAT INTELLIGENTLY IS AN ART.
— ANONYMOUS

STARTERS

  **KALE SALAD**
ROASTED SQUASH, DRIED CHERRIES,
CARAMELIZED PECANS, LEMON VINAIGRETTE

  **CHILLED PEA SOUP**
CRAB, YOGURT, LEMON, MINT

  **CREAMY SMOKED TOMATO BISQUE**
BASIL PESTO, HERBED CROUTONS

  **DOUBLE BAKED BLUE
CHEESE SOUFFLÉ**
VEGETARIAN PARMESAN COULIS, RED ONION
MARMALADE

  **CREAMY SALMON RILLETTE***
CUCUMBER-CAPER SALAD, AVRUGA CAVIAR

  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

  **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE

  **BAKED FRENCH ONION SOUP**
HERB CROUTONS, MELTED
GRUYÈRE CHEESE

  **ESCARGOTS À LA
BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES

  **HERB CRUSTED HADDOCK FILET**
ROASTED POTATOES, RED PEPPERS, GREEN
OLIVES, TOMATO-OLIVE OIL SAUCE

  **BROILED LOBSTER TAIL**
RICE PILAF, STEAMED BROCCOLI,
DRAWN BUTTER

  **DUCK A L'ORANGE**
SLOW ROASTED DUCK, ORANGE SAUCE, GREEN
BEANS, CARROTS, ROASTED POTATOES

  **LAMB PROVENÇAL***
HERB CRUSTED LAMB, RATATOUILLE,
ROASTED POTATOES, CABERNET-MINT SAUCE

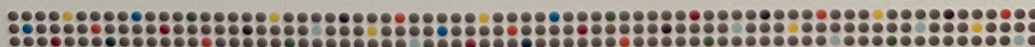
  **CREAMY WILD MUSHROOM
RISOTTO**
BLACK TRUFFLE, VEGETARIAN PARMESAN

  **BROILED SALMON***
SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

  **GRILLED CHICKEN BREAST**
GARDEN THYME JUS; MASHED POTATOES,
SEASONAL VEGETABLES

  **GRILLED NEW YORK
SIRLOIN STEAK***
BEURRE MÂTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTRÉES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE

\$ ADDITIONAL FEE, \$16.99 PLUS 18% SERVICE CHARGE PER ADDITIONAL LOBSTER

 OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

CELEBRITY CRUISES IS PROUD TO BE DINE AWARE COMMITTED. IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS,
PLEASE NOTIFY YOUR MÂTRE D' BEFORE ORDERING.

* 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.

MDR 06 01/03/23 ©

THIS EVENING'S MENU

COOKING IS LIKE LOVE. IT SHOULD BE ENTERED INTO WITH ABANDON
OR NOT AT ALL.
— HARRIET VAN HORNE



SCAN TO VIEW MENU

STARTERS

-   **EGGPLANT CAVIAR**
ROASTED RED PEPPER, ZA'ATAR, OLIVE, GARLIC, CROSTINI
-   **GREEN LEAF AND RADICCHIO LETTUCES**
RADISH, SMOKED BACON, TOASTED CROUTONS
-   **CHOP CHOP COMPOSED SALAD**
CELERY, CARROTS, ROMAINE LETTUCE, DIJON MUSTARD VINAIGRETTE
-  **SPICED LOUISIANA GUMBO**
ANDOUILLE SAUSAGE, RICE, OKRA
-   **TUSCAN VEGETABLE MINISTRONE**
FRESH BASIL CHIFFONADE

-  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE
-   **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE
-  **BAKED FRENCH ONION SOUP**
HERB CROUTONS, MELTED GRUYÈRE CHEESE
-   **ESCARGOTS À LA BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY, PERNOD BUTTER

TIMELESS STARTERS

ENTREES

-   **SAUTÉED TILAPIA FILET**
PUTTANESCA STYLE SAUCE, OLIVES, CAPERS, GARLIC, TOMATO, CAVATELLI-KALE PASTA
-  **OVEN ROASTED TURKEY**
SAGE STUFFING, STRING BEAN GRATIN, CANDIED SWEET POTATOES, GIBLET GRAVY, CRANBERRY RELISH
-   **BUTTERNUT FARROTTO**
CARAMELIZED APPLE, DUCK PROSCIUTTO, SAGE
-  **STEAK DIANNE***
SIRLOIN CUT, CREAMY COGNAC MUSHROOM SAUCE, HARICOT VERT, HASSELBACK POTATOES
-  **HOME-MADE GNOCCHI AI QUATTRO FORMAGGI**
CREAMY FOUR CHEESE SAUCE, ITALIAN PARSLEY

-   **BROILED SALMON***
SERVED PLAIN OR WITH CLASSIC HOLLANDAISE SAUCE; MASHED POTATOES, SEASONAL VEGETABLES
-   **GRILLED CHICKEN BREAST**
GARDEN THYME JUS; MASHED POTATOES, SEASONAL VEGETABLES
-   **GRILLED NEW YORK SIRLOIN STEAK***
BEURRE MAÎTRE D' HÔTEL; MASHED POTATOES, SEASONAL VEGETABLES

TIMELESS ENTREES



 GLUTEN FREE  VEGETARIAN  NO SUGAR ADDED  LACTOSE FREE  FIT FARE

OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

CELEBRITY CRUISES IS PROUD TO BE DINE AWARE COMMITTED. IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS, PLEASE NOTIFY YOUR MAÎTRE D' BEFORE ORDERING.

*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.

THIS EVENING'S MENU

BURGUNDY MAKES YOU THINK OF SILLY THINGS. BORDEAUX MAKES YOU TALK ABOUT THEM AND CHAMPAGNE MAKES YOU DO THEM.
— BRILLAT SAVARIN



SCAN TO VIEW MENU

STARTERS

ROASTED CARROT CUMIN SALAD
WITH AVOCADO, SUNFLOWER SEEDS, ARUGULA,
LEMON YOGURT VINAIGRETTE

ORGANIC ROASTED RED BEETS
TOPPED WITH FETA CHEESE AND SHERRY
VINAIGRETTE; SERVED WITH TEARDROP
TOMATOES, ARUGULA

CHILLED THAI COCONUT SOUP
LEMONGRASS, GINGER, CILANTRO

CHILLED SHRIMP LOUIS
COGNAC COCKTAIL SAUCE, GUACAMOLE

**CREAM OF WILD FOREST
MUSHROOM SOUP**
MUSHROOM TRUFFLE FRICASSÉE

CLASSIC "CAESAR" SALAD
HEARTS OF ROMAINE, GARLIC
CROUTONS, PARMESAN CHEESE

CHILLED SHRIMP COCKTAIL
CLASSIC COCKTAIL SAUCE

BAKED FRENCH ONION SOUP
HERB CROUTONS, MELTED
GRUYÈRE CHEESE

**ESCARGOTS À LA
BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY,
PERNOD BUTTER

TIMELESS STARTERS

ENTREES

AGED PRIME RIB OF BEEF*
MASHED POTATOES, BABY CARROTS,
GREEN BEANS, PAN GRAVY

**OVEN ROASTED JERK
SPICED CHICKEN**
BLACK BEAN & PINEAPPLE RICE, BUTTERED
GREEN BEANS, CHICKEN JUS

**BEEF AND VEAL SPAGHETTI
BOLOGNESE**
HERBS, SHAVED PARMESAN CHEESE

HOME-STYLE PORK CHOP
MARSHMALLOW SWEET POTATOES,
SAUTÉED STRING BEANS, ZESTY
CIDER-RAISIN SAUCE

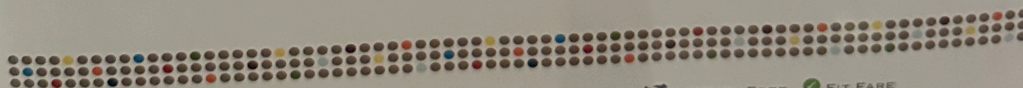
SPINACH AND RICOTTA RAVIOLI
MARINARA, VEGETARIAN PARMESAN,
BASIL CREAM SAUCE

BROILED SALMON*
SERVED PLAIN OR WITH CLASSIC
HOLLANDAISE SAUCE; MASHED
POTATOES, SEASONAL VEGETABLES

GRILLED CHICKEN BREAST
GARDEN THYME JUS; MASHED POTATOES,
SEASONAL VEGETABLES

**GRILLED NEW YORK
SIRLOIN STEAK***
BEURRE MAÎTRE D' HÔTEL;
MASHED POTATOES, SEASONAL
VEGETABLES

TIMELESS ENTRÉES



GLUTEN FREE VEGETARIAN NO SUGAR ADDED LACTOSE FREE FIT FARE
OUR FIT FARE MENU ITEMS COMBINE NATURAL FLAVOR AND BALANCED NUTRITION—WITHOUT COMPROMISE.

CELEBRITY CRUISES IS PROUD TO BE DINE-AWARE COMMITTED. IF YOU HAVE ANY ALLERGIES OR SENSITIVITIES TO SPECIFIC FOODS,
PLEASE NOTIFY YOUR MAÎTRE D' BEFORE ORDERING

*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.