

Food Lovers' Guide to Napa Valley

Course One

CREAMY CELERY ROOT SOUP
Caramelized Apples
PINOT GRIS WILLA KENZIE CALIFORNIA

HEIRLOOM TOMATO SALAD
Balsamic, Pickled Shallot, Grilled Crostini
SAUVIGNON BLANC HONING NAPA CALIFORNIA

Course Two

PAN FRIED ALMOND CRUSTED
SEA SCALLOPS*
Sweet Pea Puree, Fennel Salad,
and Pink Grapefruit Emulsion
GEWÜRZTRAMINER NAVARRO ESTATE CALIFORNIA
or
SPARKLING TAITTINGER DOMAINE CARNEROS BRUT

CRAB SALAD
Avocado, Cilantro, Citrus Emulsion
WINE FUME BLANC GRGICH HILLS NAPA VALLEY

Course Three

BUTTER POACHED LOBSTER TAIL
Fricassee of Baby Vegetables, Black Truffle Emulsion
CHARDONNAY CAKEBREAD NAPA CALIFORNIA

PAN SEARED LOUP DE MER
Crispy Artichokes, Garlic Confit,
Smoked Tomato Coulis, Arugula
EMMOLO SAUVIGNON BLANC CALIFORNIA

Course Four

ROASTED FILET MIGNON*
Fingerling Potatoes, Shallots, Dijon Emulsion
CABERNET SAUVIGNON HONING NAPA
CALIFORNIA

HERB MARINATED LAMB CHOPS*
Ratatouille, Feta Cheese, Mint
MERLOT ROBERT MONDAVI PRIVATE SELECTION
CALIFORNIA

CREAMY PEA AND MOREL MUSHROOM RISOTTO
Mascarpone Cheese, Chervil
LA CREMA PINOT NOIR MONTEREY

Dessert

GRAND MARNIER SOUFFLÉ
Crème Anglaise à la Gousse Tahitienne
WHITE DULCE BESO DESSERT CEJA VINEYARD

VALRHONA COCOA CAKE
Salted Caramel and White Coffee Ice Cream
WINE PORT TAYLORS TAWNY 20 YEARS

*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.

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.

An 18% specialty dining service charge will be automatically added to your check.