













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

-   **ROASTED TROUT**
CAULIFLOWER, SAUTÉED SPINACH, TOASTED PINE NUTS, CAPER VINAIGRETTE
-   **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.