



THIS EVENING'S MENU

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

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**
CAMELIZED 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 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.