

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

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.