




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
-  **GRILLED LAMB T-BONE***
PROVENÇAL RATATOUILLE, DUCK FAT
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 MAÎTRE 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 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.