










# THIS EVENING'S MENU

WITHOUT BUTTER, WITHOUT EGGS, THERE IS NO REASON  
TO COME TO FRANCE.  
— PAUL BOCUSE

## STARTERS

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**CHICORY APPLE PEAR SALAD**  
 TOASTED WALNUTS, BLUE CHEESE,  
 CIDER VINAIGRETTE
- 
**BOSTON LETTUCE AND GORGONZOLA SALAD**  
 GORGONZOLA CHEESE, RED GRAPES, TOASTED  
 HERB CROUTONS, WALNUT DRESSING
- 

**TOMATO WATERMELON GAZPACHO**  
 BELL PEPPER, CUCUMBER, BASIL, CROUTON,  
 EXTRA VIRGIN OLIVE OIL
- 
**CREAM OF BROCCOLI**  
 CHEDDAR CHEESE CROSTINI
- 

**SPICED DUCK RILLETTES QUENELLE**  
 RASPBERRY EMULSION, PETITE SALAD

- 
**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

- 

**CAJUN SPICED DRUM FISH**  
 BLACK BEAN RICE, OKRA, YELLOW CORN,  
 SMOKED TOMATO-OLIVE OIL EMULSION
- 
**BAROLO BRAISED BEEF SHORT RIBS**  
 CREAMY TRUFFLE POLENTA, PEAS, CARROTS,  
 SHITAKE, MUSHROOMS, RED ONION MARMALADE
- 
**PENNE PRIMAVERA**  
 SEASONAL VEGETABLES, BASIL PESTO, OLIVE  
 OIL, ROASTED GARLIC, VEGETARIAN PARMESAN  
 CHEESE
- 

**ROASTED PORK LOIN**  
 SMOKED RED CABBAGE, BUTTERNUT SQUASH,  
 CRANBERRY JUS
- 

**VEGETABLE KORMA**  
 SPICED SEASONAL VEGETABLES, GROUND  
 ALMONDS, COCONUT MILK, ROTI

- 

**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.