





# THIS EVENING'S MENU

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

## STARTERS

-  **BEEF CARPACCIO\***  
DIJON AÏOLI, ARUGULA SALAD, SHAVED PARMESAN
-  **CHICORY APPLE PEAR SALAD**  
TOASTED WALNUTS, BLUE CHEESE, CIDER VINAIGRETTE
-  **BOSTON LETTUCE AND GORGONZOLA SALAD**  
GORGONZOLA CHEESE, RED GRAPES, TOASTED HERB CROUTONS, WALNUT DRESSING
-  **CELEBRITY SIGNATURE CRAB CAKE**  
YELLOW CORN SUCCOTASH AND SPICY CHIPOTLE AÏOLI
-  **TOMATO WATERMELON GAZPACHO**  
BELL PEPPER, CUCUMBER, BASIL, CROUTON, EXTRA VIRGIN OLIVE OIL
-  **CREAM OF BROCCOLI**  
CHEDDAR CHEESE CROSTINI

-  **SPICED DUCK RILLETTES QUENELLE**  
RASPBERRY EMULSION AND PETITE SALAD

-  **CLASSIC "CAESAR" SALAD**  
HEARTS OF ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE
  -  **CHILLED SHRIMP COCKTAIL**  
CLASSIC COCKTAIL SAUCE
  -  **BAKED FRENCH ONION SOUP**  
HERB CROUTONS AND 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
-  **OVEN ROASTED CHICKEN SALTIMBOCCA**  
PROSCIUTTO, SAGE & FONTINA CHEESE; MEDITERRANEAN VEGETABLES, LEMON-CAPER SAUCE
-  **PENNE PRIMAVERA**  
SEASONAL VEGETABLES, BASIL PESTO, OLIVE OIL, ROASTED GARLIC, PARMESAN CHEESE
-  **ROASTED PORK LOIN**  
SMOKED RED CABBAGE, BUTTERNUT SQUASH, CRANBERRY JUS
-  **BAROLO BRAISED BEEF SHORT RIBS**  
CREAMY TRUFFLE POLENTA, PEAS, CARROTS, SHIITAKE MUSHROOMS, RED ONION MARMALADE

-  **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 AND SEASONAL VEGETABLES
  -  **GRILLED NEW YORK SIRLOIN STEAK\***  
BEURRE MAÎTRE D' HÔTEL; MASHED POTATOES, SEASONAL VEGETABLES

TIMELESS ENTREES



 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 MÂTRE D'HÔTEL 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.


# THIS EVENING'S MENU

COOKERY IS NOT CHEMISTRY. IT IS AN ART. IT REQUIRES INSTINCT AND TASTE RATHER THAN EXACT MEASUREMENTS.  
— MARCEL BOULESTIN

## STARTERS

-  **CAPRESE**  
VINE RIPE TOMATOES, BUFFALO MOZZARELLA, BASIL, ARUGULA, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE
-  **GRILLED ASPARAGUS SALAD**  
TOASTED ALMONDS, PISTACHIOS, GOAT CHEESE, LEMON BASIL EMULSION
-  **THE WEDGE SALAD**  
ICEBERG LETTUCE, BLUE CHEESE DRESSING, TOMATOES, EGGS, BACON, CHIVES  
BACON AND CHIVES
-  **CREAMY BUTTERNUT SQUASH SOUP**  
CARAMELIZED APPLE AND WALNUTS
-  **PASTA FAGIOLI SOUP**  
PANCETTA, THYME, CANNELLINI BEANS

-  **DUCK TERRINE**  
PISTACHIO, PICKLED VEGETABLES, APRICOT CHUTNEY, TOASTED SOURDOUGH







-  **CLASSIC "CAESAR" SALAD**  
HEARTS OF ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE
-  **CHILLED SHRIMP COCKTAIL**  
CLASSIC COCKTAIL SAUCE
-  **BAKED FRENCH ONION SOUP**  
HERB CROUTONS AND MELTED GRUYÈRE CHEESE
-  **ESCARGOTS À LA BOURGUIGNONNE**  
SHALLOTS, GARLIC, PARSLEY, PERNOD BUTTER

TIMELESS STARTERS

## ENTREES






-  **SEARED BRANZINO**  
 PARSNIP PURÉE, LENTILS, SPINACH, POMEGRANATE
-  **TURKEY PARMESAN**  
SPAGHETTI WITH MARINARA SAUCE
-  **RIGATONI BOSCAIOLA**  
PROSCIUTTO, BUTTON MUSHROOMS, PEAS, ARUGULA; PINOT GRIGIO CREAM SAUCE, PECORINO CHEESE
-  **SLOW BRAISED LAMB WRAPPED IN PHYLLO**  
POTATO PUREE. ROASTED ROOT VEGETABLES
-  **STEAK AND CHIPS**  
 BÉARNAISE AND WATERCRESS

-  **TOASTED ISRAELI COUSCOUS CAKE**  
ASPARAGUS SPEARS, CHERRY TOMATOES, ZUCCHINI RIBBONS, BALSAMIC VINAIGRETTE

-  **BROILED SALMON\***  
 SERVED PLAIN OR WITH CLASSIC HOLLANDAISE SAUCE; MASHED POTATOES, SEASONAL VEGETABLES
-  **GRILLED CHICKEN BREAST**  
 GARDEN THYME JUS; MASHED POTATOES AND 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

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# THIS EVENING'S MENU

TELL ME WHAT YOU EAT, AND I WILL TELL YOU WHAT YOU ARE.  
— ANTHELME BRILLAT-SAVARIN

## STARTERS

- 

**SESAME CRUSTED TUNA CARPACCIO\***  
 SEAWEED SALAD, PICKLED SHIITAKE MUSHROOMS, GINGER DRESSING
- 

**SCALLOP CRUDO\***  
 AVOCADO, JALAPEÑO, YUZU SOY VINAIGRETTE
- 
**BAROLO BRAISED BEEF RAGOÛT**  
 SAUTÉED SAGE GNOCCHI AND 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 AND 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 AND 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
- 
**PANCETTA CRUSTED PORK LOIN**  
 GORGONZOLA FARRO RISOTTO, GRILLED MARZANO TOMATOES, BROCCOLINI
- 

**ROASTED BEEF FLANK STEAK\***  
 LYONNAISE POTATOES, GRILLED ZUCCHINI, YELLOW SQUASH, SALSA VERDE

- 

**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 AND SEASONAL VEGETABLES
  - 

**GRILLED NEW YORK SIRLOIN STEAK\***  
 BEURRE MAÎTRE D' HÔTEL; MASHED POTATOES, SEASONAL VEGETABLES

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# THIS EVENING'S MENU

THE BEST POET IS THE MAN WHO DELIVERS OUR DAILY BREAD:  
THE LOCAL BAKER  
— PABLO NERUDA

## STARTERS

-  **TOMATO WATERMELON SALAD**  
BASIL, FETA, SOURDOUGH CROUTONS,  
SHERRY VINAIGRETTE
-  **BABY SPINACH AND  
TREVISO SALAD**  
BLUE CHEESE CRUMBLES, SMOKED BACON,  
CRANBERRIES, RASPBERRY VINAIGRETTE
-  **YELLOW CORN SOUP**  
CHOPPED CHIVES
-  **CHILLED PEAR AND HONEY SOUP**  
MASCARPONE CREAM
-  **CHICKEN LIVER PARFAIT**  
CRUSTED IN TOASTED PISTACHIOS, HERB SALAD  
AND RUBY PORT REDUCTION
-  **SALMON TARTARE\***  
CELERY ROOT PURÉE, TROUT ROE CAVIAR,  
DILL, APPLE, PUMPERNICKEL

-  **CRISPY FROG LEGS**  
GREEN PEA PURÉE AND  
GARLIC-PARSLEY SAUCE

-  **CLASSIC "CAESAR" SALAD**  
HEARTS OF ROMAINE, GARLIC  
CROUTONS, PARMESAN CHEESE
  -  **CHILLED SHRIMP COCKTAIL**  
CLASSIC COCKTAIL SAUCE
  -  **BAKED FRENCH ONION SOUP**  
HERB CROUTONS AND  
MELTED GRUYÈRE CHEESE
  -  **ESCARGOTS À LA  
BOURGUIGNONNE**  
SHALLOTS, GARLIC, PARSLEY,  
PERNOD BUTTER

TIMELESS STARTERS

## ENTREES






-  **SHRIMP SCAMPI**  
WHITE WINE-GARLIC SAUCE, CHERRY  
TOMATOES, PARSLEY; SERVED OVER LINGUINE
-  **GRILLED COBIA**  
BBQ GLAZED, YELLOW CORN MASHED  
POTATOES, HARICOTS VERTS
-  **SEARED DUCK\***  
"FRIED" WILD RICE, SWISS CHARD, PARSNIP,  
ORANGE DUCK JUS
-  **ROASTED COLORADO  
RACK OF LAMB\***  
MASHED POTATOES, STEAMED BROCCOLI  
FLORETS, GLAZED BABY CARROTS, ROSEMARY  
LAMB JUS
-  **"CELEBRITY'S SIGNATURE"  
BEEF Tournedos\***  
RAGOÛT OF MOREL MUSHROOMS & PEARL  
ONIONS, ROASTED POTATOES; HARICOTS VERTS  
AND BLACK TRUFFLE SAUCE

-  **STUFFED PORTOBELLO MUSHROOM**  
SPINACH-GOAT CHEESE, ROASTED RED PEPPER  
COULIS, BASIL PESTO AND FRIED ONION

-  **BROILED SALMON\***  
SERVED PLAIN OR WITH CLASSIC  
HOLLANDAISE SAUCE; MASHED  
POTATOES, SEASONAL VEGETABLES
  -  **GRILLED CHICKEN BREAST**  
GARDEN THYME JUS; MASHED POTATOES  
AND SEASONAL VEGETABLES
  -  **GRILLED NEW YORK SIRLOIN  
STEAK\***  
BEURRE MAÎTRE D' HÔTEL;  
MASHED POTATOES, SEASONAL  
VEGETABLES

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# 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

  **BELGIAN ENDIVE-ARUGULA SALAD**  
GREEN APPLES, WHITE BALSAMIC,  
CANDIED PECANS

  **ROASTED CARROT CUMIN SALAD**  
WITH AVOCADO, SUNFLOWER SEEDS, ARUGULA  
AND LEMON YOGURT VINAIGRETTE

  **ORGANIC ROASTED RED BEETS**  
TOPPED WITH FETA CHEESE AND SHERRY  
VINAIGRETTE; SERVED WITH TEARDROP  
TOMATOES AND ARUGULA

  **CHILLED THAI COCONUT SOUP**  
LEMONGRASS, GINGER AND CILANTRO

  **CHILLED SHRIMP LOUIS**  
COGNAC COCKTAIL SAUCE AND GUACAMOLE

  **CREAM OF WILD FOREST  
MUSHROOM SOUP**  
MUSHROOM TRUFFLE FRICASSÉE

 **CRISPY THAI BEEF SPRING ROLL**  
SWEET & SOUR CHILI SAUCE,  
GINGER-NOODLE SALAD

 **CLASSIC "CAESAR" SALAD**  
HEARTS OF ROMAINE, GARLIC  
CROUTONS, PARMESAN CHEESE

  **CHILLED SHRIMP COCKTAIL**  
CLASSIC COCKTAIL SAUCE

 **BAKED FRENCH ONION SOUP**  
HERB CROUTONS AND  
MELTED GRUYÈRE CHEESE

  **ESCARGOTS À LA  
BOURGUIGNONNE**  
SHALLOTS, GARLIC, PARSLEY,  
PERNOD BUTTER

TIMELESS STARTERS

## ENTREES

  **SEARED SALMON\***  
CRUSHED POTATOES, GRILLED SQUASHES,  
SAUCE VIERGE



 **OVEN ROASTED JERK  
SPICED CHICKEN**  
BLACK BEAN & PINEAPPLE RICE, BUTTERED  
GREEN BEANS, CHICKEN JUS

 **BEEF AND VEAL SPAGHETTI  
BOLOGNESE**  
HERBS AND SHAVED PARMESAN CHEESE

 **HOME-STYLE PORK CHOP**  
MARSHMALLOW SWEET POTATOES,  
SAUTÉED STRING BEANS, ZESTY  
CIDER-RAISIN SAUCE

  **AGED PRIME RIB OF BEEF\***  
MASHED POTATOES, BABY CARROTS,  
GREEN BEANS, PAN GRAVY

 **SPINACH AND RICOTTA RAVIOLI**  
MARINARA AND PARMESAN CREAM SAUCE

  **BROILED SALMON\***  
SERVED PLAIN OR WITH CLASSIC  
HOLLANDAISE SAUCE; MASHED  
POTATOES, SEASONAL VEGETABLES

  **GRILLED CHICKEN BREAST**  
GARDEN THYME JUS; MASHED POTATOES  
AND SEASONAL VEGETABLES

  **GRILLED NEW YORK SIRLOIN  
STEAK\***  
BEURRE MAÎTRE D' HÔTEL;  
MASHED POTATOES, SEASONAL  
VEGETABLES

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