

#### "ELEGANCE" EXCLUSIVELY **EXCLUSIVE COCKTAILS** FOR CELEBRITY CRUISES 9 KIR ROYALE Champagne, Framboise, Fresh Raspberry We are pleased to offer our Celebrity Cellar Masters wines that are created exclusively for Celebrity Cruises by **BLACK ROSE** 9 Kendall-Jackson's Winemaster Randy Ullom. French Vermouth, Blackberry Cordial, Blackberry Syrup, Blackberries, Rosemary CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 10 CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 10 THE SIDECAR 9 Cognac, Cointreau, Lemon Juice, Sugar Rimmed LE FORUM COCKTAIL 10 WINES BY THE GLASS Gin, Noilly Prat Vermouth, Grand Marnier WHITE WINES THE FRENCH MARTINI 10 RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 9 Chambord Flavoured Vodka, Chambord liqueur, SAUVIGNON BLANC, CLIFFORD BAY, MARLBOROUGH 10 Pineapple Juice, Fresh Raspberries **RED WINES SERENDIPITI** 10 PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 10 Apple Brandy, Apple Juice, Champagne, Mint CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9



# NORMANDIE EXCLUSIVES



# **STARTERS**

# **ENTRÉES**

# COUNTRYSIDE CHICKEN PÂTE

Roasted Chicken Gelee, Toasted Bread, Pistachios

# BEEF TENDERLOIN EN CROÛTE

Puff Pastry, Roquefort Fondue, Bordelaise Mushroom Sauce

# ALSATIAN POTATO AND GRUYÈRE TART

Whipped Herb Crème Fraîche

### LAVENDER ROASTED SALMON

Citrus Braised Endive, Sunchoke Purée, Smoked Bacon, Chardonnay Butter

#### **BAKED BRIE CHEESE**

Caramelized Apples, Port Wine Syrup, Grilled Baguette

# SLOW ROASTED RACK OF PORK

Caramelized Turnips, Rosemary, Honey, Orange





# **CLASSIC**

# Classic Starters

#### CLASSIC "CAESAR" SALAD I

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

#### CHILLED SHRIMP COCKTAIL III

Classic Cocktail Sauce

# ESCARGOTS À LA BOURGUIGNONNE II

Shallots, Garlic, Parsley, Pernod Butter

### FRENCH ONION SOUP

Herb Croutons and Melted Gruyère Cheese

# Classics Entrées

#### BROILED SALMON\* III

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

#### GRILLED CHICKEN BREAST III

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

### GRILLED NEW YORK SIRLOIN STEAK\* II

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

# **CELEBRITY SIGNATURES**

# **Starters**

#### BELGIAN ENDIVE-ARUGULA SALAD III

Green Apples, White Balsamic, Candied Pecans

#### ROASTED CARROT CUMIN SALAD III

with Avocado, Sunflower Seeds, Arugula and Lemon Yogurt Vinaigrette

## ORGANIC ROASTED RED BEETS II

Topped with Feta Cheese and Sherry Vinaigrette; Served with Teardrop Tomatoes and Arugula

# CREAM OF WILD FOREST MUSHROOM SOUP III

Mushroom Truffle Fricassée

# Entrées

# SEARED SALMON\* IIII

Crushed Potatoes, Grilled Squashes, Sauce Vierge

### OVEN ROASTED JERK SPICED CHICKEN II

Black Bean & Pineapple RiceButtered Green Beans, Chicken Jus

### BEEF & VEAL SPAGHETTI BOLOGNESE |

Herbs & Shaved Parmesan Cheese

# HOME-STYLE PORK CHOP I

Marshmallow Sweet Potatoes, Sautéed String Beans, Zesty Cider-Raisin Sauce

### AGED PRIME RIB OF BEEF\* II

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

**x** Gluten Free

Vegetarian

→ No Sugar Added

Lactose Free

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Fit Fare

Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.
Celebrity Cruises is proud to be DINE WARE 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.