

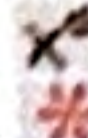











THIS EVENING'S MENU

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

STARTERS






-   **GARDEN FRESH SALAD**
MIXED LETTUCE, SEASONAL VEGETABLES,
CUCUMBER, TOMATOES
-   **CHICKPEA-TOMATO SOUP**
SPINACH, LEMON PEPPER
-   **ASIAN CONSOMMÉ**
CHICKEN, MUSHROOMS, GINGER
-  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC CROUTONS,
PARMESAN CHEESE
-   **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE
-   **ESCARGOTS À LA BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY, PERNOU BUTTER
-  **BAKED FRENCH ONION SOUP**
HERB CROUTONS, MELTED GRUYÈRE CHEESE


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
-   **ROASTED PORK LOIN**
CREAMY PARMESAN POLENTA, GREEN
ASPARAGUS, ROASTED PEPPERS, PORK JUS
-   **PAN SEARED AGED
SIRLOIN STEAK***
ROASTED POTATOES, SEASONAL VEGETABLES,
HERB COMPOUND BUTTER

CELEBRITY CLASSICS

-   **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
-   **FRIED MASALA POTATOES**
 SPICES, YOGURT, CILANTRO, CHILI PEPPER
SERVED WITH RAITA

 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.



DESSERT

CHERRIES JUBILÉE

DARK SWEET CHERRIES COOKED IN BURGUNDY WINE; FLAMBÉED WITH CHERRY BRANDY AND VANILLA ICE CREAM

CHOCOLATE LAVA CAKE

WITH CARAMELIZED BANANA, COFFEE ICE CREAM AND CARAMEL

PANNA COTTA ALLA ROMANA *

COOKED CREAM WITH A HINT OF ORANGE & LEMON; SERVED WITH RASPBERRY COULIS AND FRESH FRUITS

A SELECTION OF DOMESTIC AND IMPORTED CHEESES SERVED WITH CRACKERS AND BISCUITS

CLASSIC FAVORITE DESSERT

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

CRÈME BRULÉE

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE AND CHOCOLATE FUDGE

ICE CREAM & SORBET

ICE CREAM

VANILLA, CHOCOLATE, BUTTER-PECAN OR STRAWBERRY

SORBET

LEMON

LOW FAT FROZEN YOGURT

PEACH ALMOND

NO SUGAR ADDED *

BUTTER-PECAN ICE CREAM