
















THIS EVENING'S MENU

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

STARTERS






-  **BABY SPINACH AND TREVISO SALAD**
CRUMBLLED BLUE CHEESE, SMOKED BACON,
CRANBERRIES, RASPBERRY VINAIGRETTE
-  **CHILLED PEAR AND HONEY SOUP**
MASCARPONE CREAM
-  **SALMON TARTARE***
CELERY ROOT PURÉE, TROUT ROE CAVIAR*, DILL,
APPLE, PUMPERNICKEL
-  **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC CROUTONS,
PARMESAN CHEESE
-   **CHILLED SHRIMP COCKTAIL**
CLASSIC COCKTAIL SAUCE
-   **ESCARGOTS À LA BOURGUIGNONNE**
SHALLOTS, GARLIC, PARSLEY, PERNOD BUTTER
-  **BAKED FRENCH ONION SOUP**
HERB CROUTONS, MELTED GRUYÈRE CHEESE


ENTREES

-  **SHRIMP SCAMPI**
WHITE WINE-GARLIC SAUCE, CHERRY
TOMATOES, PARSLEY; SERVED ON LINGUINE
-  **GRILLED COBIA**
BBQ GLAZED, YELLOW CORN
MASHED POTATOES, HARICOTS VERTS
-   **SEARED DUCK***
"FRIED" WILD RICE, SWISS CHARD, PARSNIP,
ORANGE DUCK JUS
-   **GRILLED LAMB T-BONE***
PROVENÇAL RATATOUILLE, DUCK FAT ROASTED
POTATOES, CABERNET-MINT SAUCE
-   **STEAK DIANNE***
SIRLOIN CUT, CREAMY COGNAC MUSHROOM
SAUCE, HARICOT VERT, HASSELBACK POTATOES

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

 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

WARM APPLE CRUMBLE À LA MODE

SERVED WITH TAHITIAN VANILLA ICE CREAM

CHILLED STRAWBERRY SOUP

WITH YOGURT PANNA COTTA, LEMON
BUTTERMILK SHORTCAKE AND BASIL

PHYLLO DOUGH TULIP

FILLED WITH CITRUS CREAM TOPPED WITH
ASSORTED 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, STRAWBERRY, CHOCOLATE
OR AFTER EIGHT



SORBET

COCONUT

LOW FAT FROZEN YOGURT BLUEBERRY

NO SUGAR ADDED

STRAWBERRY ICE CREAM

 NO SUGAR ADDED  FIT FARE

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