













THIS EVENING'S MENU









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

— MARCEL BOULESTIN

STARTERS






-   **THE WEDGE SALAD**
ICEBERG LETTUCE, BLUE CHEESE DRESSING, TOMATOES, EGGS, BACON, CHIVES
-  **PASTA FAGIOLI SOUP**
PANCETTA, THYME, CANNELLINI BEANS
-   **CREAMY BUTTERNUT SQUASH SOUP**
CARAMELIZED APPLE, WALNUTS
-  **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

-    **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 PURÉE, ROASTED ROOT VEGETABLES
-   **TOASTED ISRAELI COUSCOUS CAKE**
ASPARAGUS SPEARS, CHERRY TOMATOES, ZUCCHINI RIBBONS, BALSAMIC VINAIGRETTE

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
-   **STEAK AND CHIPS***
BÉARNAISE, WATERCRESS

 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

TIRAMISU CAKE CLASSIC ITALIAN DESSERT

WITH DOUBLE ESPRESSO SAUCE, LIGHT
MASCARPONE CHEESE, AND ESPRESSO
SOAKED BISCUIT

PEACH CLAFOUTIS

WITH TOASTED PISTACHIOS

STRAWBERRY ANGEL FOOD CAKE

SERVED WITH MANGO COULIS

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 PISTACHIO

SORBET



KIWI

LOW FAT FROZEN YOGURT

PIÑA COLADA

NO SUGAR ADDED

CHOCOLATE ICE CREAM

 NO SUGAR ADDED  FIT FARE

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