


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

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

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

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



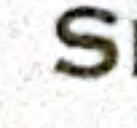
 **CLASSIC "CAESAR" SALAD**
HEARTS OF ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE

   **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 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, 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






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

 **SPINACH AND RICOTTA RAVIOLI**
MARINARA, VEGETARIAN PARMESAN, BASIL CREAM SAUCE

 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

NEW YORK CHEESE CAKE

YOUR CHOICE OF CARAMEL, CHOCOLATE, STRAWBERRY, PEACH AND PASSION FRUIT TOPPINGS

DULCE DE LECHE CREMA CATALANA

INFUSED CUSTARD WITH CARAMELIZED SUGAR TOPPING

CHOCOLATE CHERRY TRIFLE

WITH DEVILS FOOD CAKE, BLACK TEA AND CHOCOLATE MOUSSE

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, RUM-RAISIN OR STRAWBERRY

SORBET

GUAVA

LOW FAT FROZEN YOGURT

VANILLA LYCHEE

NO SUGAR ADDED

VANILLA ICE CREAM

 NO SUGAR ADDED  FIT FARE

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