

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.