

## COSMOPOLITAN COCKTAILS

<b>BLINKER</b>	17
Woodford Rye, Grapefruit, Grenadine	
<b>ROSE AND MARY</b>	12
Tito's Vodka, Rosemary Vermouth, Fresh Lemon Juice	
<b>HONEYCOMB GOLD RUSH</b>	14
Famous Grouse Scotch, Fresh Lemon, Honey, Mole Bitters	

## WINES BY THE GLASS

### WHITE WINES

SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	15
RIESLING, CHATEAU STE. MICHELLE, WASHINGTON	12

### RED WINES

PINOT NOIR, KENDALL-JACKSON, CALIFORNIA	17
MALBEC, ALTA VISTA, ESTATE, MENDOZA	17

## KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

*We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaker Randy Ullom.*

CHARDONNAY, "ELEGANCE," CALIFORNIA	17
CABERNET SAUVIGNON, "ELEGANCE," SONOMA COUNTY	19

## GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

*Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!*

CHARDONNAY, OPULENCE, NAPA VALLEY	25
CABERNET SAUVIGNON, OPULENCE, NAPA VALLEY	25

# .. COSMOPOLITAN EXCLUSIVES ..

## STARTERS

\* CAULIFLOWER FLAP  
POACHED SHRIMP, IBERICO HAM,  
GREEN APPLE, PUMPERNICKEL CROUTONS

x<sup>g</sup> SALMON GRAVLAX\*  
BOURSIN CHEESE, CUCUMBER AND SALMON ROE

x<sup>g</sup> YELLOW CORN SOUP  
CHOPPED CHIVES

FreestyleTravelers.com

## ENTRÉES

SPAGHETTI A LA MALLORQUIN  
AGED MANCHEGO CHEESE,  
GARLIC BLOSSOM

OXTAIL ROYALE \*  
SALSIFY PUREE, KING TRUMPET MUSHROOMS,  
HAIRLOOM BABY CARROTS

PAN SEARED COD \* x<sup>g</sup>  
FAVA, EDAMAME, QUINOA, SMOKED TEA BEURRE BLANC

A 20% service charge will automatically be added to your check.

\* 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.

# STARTERS

## KALE SALAD ✖️ 🌿 🍏

Roasted Squash, Dried Cherries,  
Caramelized Pecans, Lemon Vinaigrette

## CREAMY SMOKED TOMATO BISQUE ✖️ ✖️ 🌿

Basil Pesto, Herbed Croutons

## 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

## FRENCH ONION SOUP ✖️

Herb Croutons, Melted Gruyère Cheese

# ENTREES

## HERB CRUSTED HADDOCK FILET ✖️ 🍷

Roasted Potatoes, Red Peppers, Green Olives,  
Tomato-Olive Oil Sauce

## BROILED LOBSTER TAIL ✖️ ✖️ \$

Rice Pilaf, Steamed Broccoli, Drawn Butter

## BEEF WELLINGTON\* ✖️

Puff Pastry Wrapped Beef, Mushroom Duxelles,  
Black Truffle Veal Jus, Sautéed Vegetables,  
Duchess Potatoes

## CREAMY WILD MUSHROOM RISOTTO ✖️ ✖️ 🌿 🍏

Black Truffle, Vegetarian Parmesan

## SLOW ROASTED LEG OF LAMB\* ✖️ 🍷

Mashed Potatoes, Steamed Broccoli, Rosemary Lamb Jus

## CELEBRITY CLASSICS

### BROILED SALMON\* ✖️ ✖️

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

FreestyleTravelers.com

A 20% service charge will be automatically added to your check

✖️ Gluten Free   🌿 Vegetarian   ✖️ No Sugar Added   🍷 Lactose Free   🍏 Fit Fare

\$ Additional Fee, \$16.99 plus 20% service charge per additional lobster

🍏 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.