

NORMANDIE COCKTAILS

FRENCH DAIQUIRI	15
Bacardi Silver Rum, Rose Wine, Vermouth, Fresh Lime	
THE PARISIAN	15
Brugal Añejo, Calvados, Demerara, Tiki Bitters	
CHAMPS ELYSEES	17
Hennessy Cognac, Galliano, Fresh Lemon, Angostura	

WINES BY THE GLASS

WHITE WINES

SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	15
CHARDONNAY, LOUIS JADOT, STEEL, BOURGOGNE, FRANCE	17

RED WINES

PINOT NOIR, KENDALL-JACKSON, CALIFORNIA	17
CABERNET SAUVIGNON, GÉRARD BERTRAND, FRANCE	15

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," CALIFORNIA	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

NORMANDIE EXCLUSIVES

STARTERS

-  **TURKEY TERRINE & RADISH CARPACCIO**
Pickles, Grain Dijon Mustard,
Petit Mache Salad
- * COQUILLES SAINT-JACQUES**
Pinot Blanc Sauce, Crème Fraiche,
Gruyere, Crispy Breadcrumbs
-  **BAKED BRIE CHEESE**
Caramelized Apples, Port Wine Syrup

ENTRÉES

- BEEF SIRLOIN EN CROÛTE****
Puff Pastry, Roquefort Fondue,
Bordelaise Mushroom Sauce
- MARMITE DIEPPOISE ***
Shellfish, Crème Fraiche,
Slow Cooked Seafood Broth
- PAN SEARED DUCK BREAST* **
Apple-Lavender Compote, Cauliflower,
Calvados Duck Jus

FreestyleTravelers.com

A 20% service charge will be automatically 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

THE WEDGE SALAD * x^{GF}

*Iceberg Lettuce, Blue Cheese Dressing,
Tomatoes, Eggs, Bacon, Chives*

PASTA FAGIOLI SOUP

Pancetta, Thyme, Cannellini Beans

CLASSIC "CAESAR" SALAD *

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * x^{GF} LF

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * x^{GF}

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *

Herb Croutons, Melted Gruyère Cheese

ENTREES

SEARED BRANZINO * x^{GF} GF

Parsnip Purée, Lentils, Spinach, Pomegranate

TURKEY PARMESAN

Spaghetti with Marinara Sauce

RIGATONI BOSCAIOLA *

*Prosciutto, Button Mushrooms, Peas, Arugula, Pinot Grigio
Cream Sauce, Pecorino Cheese*

STEAK AND CHIPS* * x^{GF}

Béarnaise, Watercress

TOASTED ISRAELI COUSCOUS LF

*Asparagus Spears, Cherry Tomatoes,
Zucchini Ribbons, Balsamic Vinaigrette*

CELEBRITY CLASSICS

BROILED SALMON* * x^{GF}

*Plain or with Classic Hollandaise Sauce,
Mashed Potatoes, Seasonal Vegetables*

GRILLED CHICKEN BREAST * x^{GF}

*Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables*

GRILLED NEW YORK SIRLOIN STEAK* * x^{GF}

*Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables*

x^{GF} Gluten Free LF Vegetarian * No Sugar Added LF Lactose Free GF Fit Fare

GF 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.

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