

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

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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

CHOP CHOP COMPOSED SALAD * x^{gf} 
Celery, Carrots, Romaine Lettuce, Dijon Mustard Vinaigrette

SPINACH TURNOVER * 
Ricotta & Spinach Stuffed Puff Pastry, Creamy Emmental Cheese Sauce, Black Olives, Italian Parsley

CLASSIC "CAESAR" SALAD *
Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * x^{gf} 
Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * x^{gf}
Shallots, Garlic, Parsley, Pernod Butter


FRENCH ONION SOUP *
Herb Croutons, Melted Gruyère Cheese

ENTREES

SAUTÉED TILAPIA FILET * 
Puttanesca Style Sauce, Olives, Capers, Garlic, Tomato, Kale, Cavatelli Pasta

OVEN ROASTED TURKEY
Sage Stuffing, String Bean Gratin, Candied Sweet Potatoes, Giblet Gravy, Cranberry Relish

PORK SCALOPPINI MARSALA *
Wild Mushrooms, Polenta Fries

HOMEMADE GNOCCHI AI QUATTRO FORMAGGI * 
Creamy Four Cheese Sauce, Italian Parsley

GRILLED FLANK STEAK* * x^{gf}
Salsa Verde, Lyonnaise Potato, Green Beans





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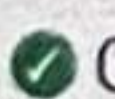
CELEBRITY CLASSICS

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

 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

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