









THIS EVENING'S MENU

COOKING IS LIKE LOVE. IT SHOULD BE ENTERED INTO WITH ABANDON
OR NOT AT ALL.

— HARRIET VAN HORNE

STARTERS

-   **EGGPLANT CAVIAR**
  ROASTED RED PEPPER, ZA'ATAR, OLIVE,
GARLIC, CROSTINI
-   **GREEN LEAF AND RADICCHIO
LETTUCES**
RADISH, SMOKED BACON, TOASTED CROUTONS
-   **SPICED LOUISIANA GUMBO**
ANDOUILLE SAUSAGE, RICE, OKRA

-   **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


-   **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
-   **BUTTERNUT FARROTTO**
CARMELIZED APPLE, DUCK PROSCIUTTO, SAGE
-   **GRILLED FLANK STEAK***
SALSA VERDE, LYONNAISE POTATO,
GREEN BEANS
-   **CHICKEN CORDON BLEU**
HAM, MELTED PROVOLONE CHEESE,
BABY VEGETABLES, MUSHROOM RAGOÛT,
MARSALA SAUCE

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

-   **HOME-MADE GNOCCHI AI
QUATTRO FORMAGGI**
CREAMY FOUR CHEESE SAUCE, ITALIAN PARSLEY

 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

SACHER TORTE

CLASSIC AUSTRIAN CHOCOLATE CAKE,
GLAZED WITH GANACHE AND SERVED
WITH APRICOT COMPATE

WHIPPED PASSION FRUIT CURD ✓

WITH KIWI, PAPAYA, PINEAPPLE AND GELÉE

CANNOLI "TUTTI-FRUTTI" *

FILLED WITH LEMON RICOTTA CHEESE;
SERVED WITH FRUIT MINISTRONE

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, STRAWBERRY, CHOCOLATE
OR PEANUT BUTTER

SORBET

MANGO

LOW FAT FROZEN YOGURT

CHOCOLATE CHIPS

NO SUGAR ADDED *

VANILLA ICE CREAM

* NO SUGAR ADDED ✓ FIT FARE

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