

NORMANDIE COCKTAILS

FRENCH DAIQUIRI Bacardi Rum, Rose Wine, Vermouth, Fresh Lime	12
THE PARISIAN Brugal Añejo, Calvados, Demerara, Tiki Bitters	12
CHAMPS ELYSEES Martell Cognac, Green Chartreuse, Fresh Lemon, Angostura	12

WINES BY THE GLASS

WHITE WINES	
RIESLING, KABINETT, J. & H. SEBACH, MOSEL-SAAR-RUWER	10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	11
RED WINES	
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA	11
CARMÈNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY	9

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, CELEBRITY CRUISES, "ELEGANCE"	11
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE"	11

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, CELEBRITY CRUISES, & GRGICH HILLS	16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS	25

NORMANDIE EXCLUSIVES

STARTERS

- * **FRISÉE AND ASPARAGUS SALAD**
Grainy Mustard Dressing, Jambon de Paris, Almonds, Montrachet Cheese
- * **ALSATIAN POTATO AND GRUYÈRE TART**
Whipped Herb Crème Fraîche
- * **BAKED BRIE CHEESE**
Caramelized Apples, Port Wine Syrup

ENTRÉES

- BEEF TENDERLOIN EN CROÛTE***
Puff Pastry, Roquefort Fondue, Bordelaise Mushroom Sauce
- LAVENDER ROASTED HALIBUT*** * * *
Citrus Braised Endive, Sunchoke Purée, Smoked Bacon, Chardonnay Butter
- SLOW ROASTED RACK OF PORK***
Caramelized Turnips, Rosemary, Honey, Orange

CLASSIC

- 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 and Melted Gruyère Cheese

- 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 Maitre d' Hôtel, Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

STARTERS

- ROASTED CARROT CUMIN SALAD* * * ***
with Avocado, Sunflower Seeds, Arugula and Lemon Yogurt Vinaigrette
- CREAM OF WILD FOREST MUSHROOM SOUP* * * ***
Mushroom Truffle Fricassée
- CRISPY THAI BEEF SPRING ROLL***
Sweet & Sour Chili Sauce, Ginger-Noodle Salad

ENTRÉES

- SPINACH AND RICOTTA RAVIOLI* ***
Marinara and Parmesan Cream Sauce
- 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

* **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 Maitre 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.

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