

## TUSCAN COCKTAILS

**GARDEN NEGRONI** 12  
Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar

**LA BOHÈME** 12  
Don Julio Blanco, Galliano, Fresh Lime, Oregano

**FIZZING THYME** 12  
Beefeater Gin, Fresh Lime, Thyme, Demerara

## 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

# TUSCAN EXCLUSIVES

## STARTERS

**TUSCAN BEAN SOUP**  
Sausage, White Beans, Kale, Plum Tomatoes

**OCTOPUS CARPACCIO**  
Basil, Burrata Cheese, Tomato Salad

**ASIAGO CHEESE FLAN**  
Cauliflower Cream, Wild Mushrooms, Chives

## ENTRÉES

**GRILLED TUNA PUTTANESCA** \* \* \* \*  
Tomato "Acqua Pazza," Capers, Olives, Roasted Potatoes

**STROZZAPRETI CARBONARA**  
Guanciale, Egg, Parmesan, Black Pepper

**BRAISED SHORT RIB PAPPARDELLE PASTA** \*  
Wild Mushroom Cream Sauce, Cognac

## 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 Maître 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