



Five senses

Course One

Creamy Maine Lobster Bisque
Leek and Shallot Flan, Cognac Cream,
Crispy Sweet Yellow Corn Beignet

*Louis Jadot, Pouilly-Fuissé,
Burgundy, France*

Smoked Salmon* & Peekytoe Crab Parfait
Layered with Avocado, Salmon Caviar,
Crème Fraîche, Petite Greens

*Elk Cove, Pinot Gris,
Willamette Valley, Oregon*

Course Two

Porcini & Morel Risotto
Vegetable Paysanne, Truffle Foam,
Chervil, Garlic Chips
Prunotto, Barbera d'Alba, Piedmont, Italy

Young Spinach & Frisée Salad
Shallot-Truffle Vinaigrette, Sunnyside Egg*,
Pork Rillettes & Brioche Croûtons
Miraval Rose, Provence, France

Course Three

Phyllo Baked Anjou Pear
Roquefort Cheese, Lollo Rosso Lettuce,
Spice Coated Pecans, Port Wine Reduction
*Domaine Vincent Careme, Vouvray,
Loire, France*

Pork Belly
Parsnip Purée, Caramelized Apples,
Calvados Jus
*Selbach-Oster, Spätlese Riesling,
Mosel, Germany*

Trou Normand

Green Apple Sorbet & Calvados

Course Four

Five-Spice Crusted Cervena Venison Loin*
Celery Root Fondant, Wilted Spinach,
Red Cabbage Marmalade, Lingonberry Sauce
*Ridge 'Lytton Springs' Zinfandel,
Dry Creek Valley, California*

Potato-Laced French Turbot
Fennel Purée, Bok Choy, Citrus Emulsion
*Anthony Girard, 'La Clef du Recit', Sancerre, Loire,
France*

Dessert

Valrhona Cocoa Cake
Salted Caramel & White Coffee Ice Cream
*'Demi-Sec', Veuve Clicquot,
Champagne, France*

Grand Marnier Soufflé
Crème Anglaise à la Gousse Tahitienne
*Peller Estates, Vidal Blanc, Ice Wine,
Niagara Peninsula, Canada*

Food & Wine Pairing, Eighty Nine Dollars All Inclusive

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.

Murano à la carte

Starters

Creamy Maine Lobster Bisque
Leek and Shallot Flan, Cognac Cream,
Crispy Sweet Yellow Corn Beignets

Wild Forest Mushroom Cappuccino
Crème Fraîche & Fine Herbs

Phyllo Baked Anjou Pear
Roquefort Cheese, Lollo Rosso Lettuce,
Spice Coated Pecans, Port Wine Reduction

Young Spinach & Frisée Salad
Shallot-Truffle Vinaigrette, Sunnyside Egg*,
Pork Rillettes & Brioche Croûtons

Warm Goat Cheese Soufflé
Smoked Tomato Coulis, Parmesan Cream,
Basil Pesto

Smoked Salmon* & Peekytoe Crab Parfait
Layered with Avocado, Salmon Caviar,
Crème Fraîche, Petite Greens

Porcini & Morel Risotto
Vegetable Paysanne, Truffle Foam,
Chervil, Garlic Chips

Diver Scallop Wellington*
Baked in Puff Pastry; Black Truffle Emulsion,
Spinach Fondue

Pork Belly
Parsnip Purée, Caramelized Apples, Calvados Jus

Heirloom Tomato & Buffalo Mozzarella Salad
Granny Smith Apple, Cantaloupe, Micro Basil
& White Balsamic Emulsion



Caviar

Golden Osetra or Sevruga Caviar* with Traditional Condiments and Buckwheat Blinis
- Market Price -



Entrées

❖ Dover Sole Véronique
Pan Seared Golden Brown; à la Véronique
with Green Grapes au Beurre Noisette

❖ Châteaubriand for Two*
Fricassée of Baby Vegetables,
Béarnaise & Cabernet Sauce

Potato-Laced French Turbot
Fennel Purée, Bok Choy, Citrus Emulsion

❖ Murano Lobster
Cognac Flambéed Warm Water Lobster Tail, Fresh
Basil, Applewood Smoked Bacon, Dijon-Cream

Seared Milk-Fed Veal Tenderloin*
Butternut Squash, Brussel Sprouts,
Morel Mushrooms, Thyme Jus

Loup De Mer
Grilled Mediterranean Sea Bass,
Red Pepper Melange, Crispy Eggplant,
Balsamic Syrup, Sauce Niçoise

Muscovy Duck Breast*
Crispy Spiced Duck Leg Confit,
Herbed French Toast, Raisin-Apple Compote

Herb Crusted Lamb Rack*
Pea Purée, Tomato Confit, Baby Carrots,
Spice Meatball, Garlic Jus

Five-Spice Crusted Cervena Venison Loin*
Celery Root Fondant, Wilted Spinach,
Red Cabbage Marmalade, Lingonberry Sauce

❖ *Tableside Preparation*



Cheese Course

A Fine Selection of Artisan Cheeses served with
Pain de Campagne & Dry Fruits

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