

COSMOPOLITAN COCKTAILS

GARDEN NEGRONI

Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar

12

LA BOHÈME

Don Julio Blanco, Galliano, Fresh Lime, Oregano

12

FIZZING THYME

Beefeater Gin, Fresh Lime, Thyme, Demerara

12

WINES BY THE GLASS

WHITE WINES

RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH

10

11

RED WINES

PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA
CARMÈNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY

11

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

.. COSMOPOLITAN EXCLUSIVES ..

STARTERS

* CAULIFLOWER FLAN

POACHED SHRIMP*, IBERICO HAM,
GREEN APPLE, PUMPERNICKEL CROUTONS

* SALMON* GRAVLAX

BOURSIN CHEESE, RADISH AND SCALLIONS

* YELLOW CORN SOUP CHOPPED CHIVES

ENTRÉES

SPAGHETTI A LA MALLORQUIN

AGED MANCHEGO CHEESE, GARLIC BLOSSOM

OXTAIL ROYALE *

SALSIFY PUREE, KING TRUMPET MUSHROOMS,
HEIRLOOM BABY CARROTS

PAN SEARED BLACK COD

FAVA, EDAMAME, QUINOA, SMOKED TEA
BEURRE BLANC

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

CLASSICS

Starters

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, Melted Gruyère Cheese

Entrées

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,
Lemon Yogurt Vinaigrette

ORGANIC ROASTED RED BEETS ✖ 🥬

Topped with Feta Cheese and Sherry Vinaigrette;
Served with Teardrop Tomatoes, Arugula

CREAM OF WILD FOREST MUSHROOM SOUP * ✖ ✖ 🥬

Mushroom Truffle Fricassée

Entrées

OVEN ROASTED JERK SPICED CHICKEN * ✖ ✖

Black Bean & Pineapple Rice Buttered Green Beans,
Chicken Jus

SPINACH AND RICOTTA RAVIOLI * 🥬

Marinara, Vegetarian Parmesan Cream Sauce

HOME-STYLE PORK CHOP

Marshmallow Sweet Potatoes, Sautéed String Beans,
Zesty Cider-Raisin Sauce

✖ ✖ 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.