

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. SELBACH, MOSEL-SAAR-RUWER	10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	11
RED WINES	
PINOT NOIR, KENDALL-JACKSON, “VINTNER’S RESERVE”, CA	11
CARMÉNÈRE, MONTGRAS, “RESERVA”, COLCHAGUA VALLEY	9

KENDALL JACKSON “ELEGANCE” PRIVATE LABEL FOR CELEBRITY CRUISES

<i>We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson’s Winemaster Randy Ullom.</i>	
CHARDONNAY, CELEBRITY CRUISES, “ELEGANCE”	11
CABERNET SAUVIGNON, CELEBRITY CRUISES, “ELEGANCE”	11

GRGICH HILLS “OPULENCE” PRIVATE LABEL FOR CELEBRITY CRUISES

<i>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!</i>	
CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS	16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS	25

NORMANDIE EXCLUSIVES

		
	STARTERS	ENTRÉES
	TURKEY TERRINE & RADISH CARPACCIO Pickles, Grain Dijon Mustard, Petit Mache Salad	BEEF TENDERLOIN EN CROÛTE*✳ Puff Pastry, Roquefort Fondue, Bordelaise Mushroom Sauce
	COQUILLES SAINT-JACQUES Pinot Blanc Sauce, Crème Fraiche, Gruyere, Crispy Breadcrumb	MARMITE DIEPPOISE Shellfish, Crème Fraiche, slow cooked Seafood Broth
	BAKED BRIE CHEESE Caramelized Apples, Port Wine Syrup	SPAN SEARED DUCK BREAST* Apple-lavender Compote, Cauliflower, Calvados Duck Jus
		

A 20% service charge will be automatically added to your 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 Maître D' before ordering

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