

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

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

VEGETARIAN MENU

STARTERS

ROASTED CARROT CUMIN SALAD

Avocado, Sunflower Seeds, Arugula and Lemon Yogurt Vinaigrette

ORGANIC ROASTED RED BEETS

Topped with Sherry Vinaigrette; Served with Teardrop Tomatoes and Arugula

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SOUPS & SALADS

WHITE GAZPACHO "AJO BLANCO"

Grapes, Cucumbers, Toasted Almonds and Sourdough Croutons

VEGETABLE CONSOMMÉ

Julienne Vegetables and Fine Herbs

BELGIAN ENDIVE AND ARUGULA SALAD

Apples, White Balsamic and Candied Pecans

ROASTED CARROT CUMIN SALAD

Avocado, Sunflower Seeds, Arugula and Lemon Yogurt Vinaigrette






ENTRÉES


PORCINI MUSHROOM ORECCHIETTE PASTA

Vegetable Pistou and Basil

VEGETABLE KORMA SEASONAL VEGETABLES

Simmered in Spices with Ground Almonds and Coconut Milk Accompanied by Roti

 **Gluten Free**  **Vegetarian**  **No Sugar Added**  **Lactose Free**  **Fit Fare**

 Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.

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Brugal Añejo, Calvados, Demerara, Tiki Bitters

CHAMPS ELYSEES 12

Martell Cognac, Green Chartreuse, Fresh Lemon, Angostura

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

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VEGETARIAN MENU

STARTERS

HEIRLOOM TOMATO STUFFED ENDIVE

Granny Smith Apple Coulis & Herb Salad

STUFFED MUSHROOM CUPS

Herbed Garlic Cream Cheese And Parmesan

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SOUPS & SALADS

CHILLED PEAR AND HONEY SOUP

YELLOW CORN SOUP

Chopped Chives

SHAVED PEAR AND BABY MIZUNA SALAD

Shallots and Ginger Red Wine Vinaigrette

TOMATO WATERMELON SALAD

Basil, Sourdough Croutons and Sherry Vinaigrette






ENTRÉES


STUFFED PORTOBELLO MUSHROOM

Spinach, Roasted Red Pepper Coulis, Basil Pesto and Fried Onion

“IMAM BAYILDI”

Olive Oil Baked Eggplant, Sweet Bell Pepper Confit

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VEGETARIAN MENU

STARTERS

WILD MUSHROOM NAPOLEON
Melted Provolone and Porcini Dust

BAROLO BRAISED MUSHROOM RAGOUT
Sautéed Gnocchi and Roasted Shallots

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SOUPS & SALADS

CHICK PEA-TOMATO SOUP

Spinach and Lemon Pepper

ASIAN CONSOMMÉ

Tofu, Shitake and Ginger

JICAMA SALAD

Cucumbers, Watermelon and Mint-Citrus Vinaigrette

GARDEN FRESH SALAD






Mixed Lettuce, Seasonal Vegetables, Cucumber and Tomato


ENTRÉES

VEGETABLE TART AND HERB PESTO

FRIED MASALA POTATOES SIMMERED

Spices, Yogurt, Cilantro and Chili Pepper; Served with Raita

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STARTERS

CAPRESE

Vine Ripe Tomatoes Layered with Buffalo Mozzarella, Basil and Arugula; Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette

MARINATED GRILLED EGGPLANT SUN DRIED TOMATO-OLIVE FRICASSÉE

Sweet Basil Hearts and Parmesan Coulis

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SOUPS & SALADS

CHILLED ROASTED RED PEPPER SOUP

Basil Pesto and Croutons

BUTTERNUT SQUASH SOUP

Caramelized Apple and Walnuts

GREEN LEAF AND ICEBERG LETTUCE

Zucchini, Yellow Squash, Celery, Scallions and Teardrop Tomatoes

ROASTED BEET AND CITRUS SALAD

Toasted Pistachio, Ricotta and Mint






ENTRÉES


TOASTED ISRAELI COUSCOUS CAKE

Asparagus Spears, Cherry Tomatoes, Zucchini Ribbons, Balsamic Reduction

VEGETABLE PRIMAVERA LASAGNA

Fresh Seasonal Vegetables and Classic Tomato Sauce

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VEGETARIAN MENU

STARTERS

VEGETABLE SUMMER ROLLS

*Fresh Assorted Vegetables and Rice Stick Noodles Rolled in Rice Paper Sheet;
Served with Asian Chile Sauce*

CREAMY PARMESAN POLENTA

Fricassee of Wild Mushrooms and Shaved Parmesan

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SOUPS & SALADS

TOMATO WATERMELON GAZPACHO

Bell Pepper, Cucumber, Basil, Crouton and Extra Virgin Olive Oil

CREAMED WHITE BEAN SOUP

Hazelnut Pesto

CHICORY APPLE PEAR SALAD

Toasted Walnuts and Cider Vinaigrette

MARKET FRESH SALAD

Mixed Greens, Plum Tomatoes, Cucumbers, Red Cabbage and French Vinaigrette






ENTRÉES


VEGETABLE KORMA

Seasonal Vegetables Simmered in Spices with Ground Almonds and Coconut Milk; Accompanied by Roti

VEGETABLE CASSOULET BAKED CASSEROLE

Beans Enhanced with French Provençal Herbs

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VEGETARIAN MENU

STARTERS

CRISP FRIED MUSHROOMS
Creamy Spinach-Artichoke Dip

FRESH PAPAYA, MANGO AND KIWI COCKTAIL
Chilled Passion Fruit Syrup

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SOUPS & SALADS

CHILLED SWEET PEA SOUP

Yogurt, Mint and Lemon

SPICY ROASTED PLANTAIN CORN SOUP

Green Chilis and Cilantro

KALE SALAD

Roasted Squash, Dried Cherries, Caramelized Pecans and Lemon Vinaigrette

CRISP GARDEN GREEN SALAD

Red Cabbage, Sliced Cucumber, Beefsteak Tomatoes, Goat Cheese Crumble






ENTRÉES


CREAMY WILD MUSHROOM RISOTTO

Black Truffle, Parmesan

SPAGHETTI WITH MARINARA SAUCE

Mozzarella, Fresh basil

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VEGETARIAN MENU

STARTERS

EGGPLANT CAVIAR

Roasted Red Pepper, Za'atar, Olive, Garlic, Crostini

MOZZARELLA CHEESE AND BELL PEPPER EMPANADA

Cilantro Pesto

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SOUPS & SALADS

CHILLED CUCUMBER AND YOGURT SOUP MINT

Preserved Lemon

TUSCAN VEGETABLE MINISTRONE

Fresh Basil Chiffonade

MIXED GREEN SALAD

Avocado, Daikon Sprouts, Edamame, Miso Dressing

CHOP CHOP COMPOSED SALAD

Peppers, Celery, Carrots, Romaine Lettuce, Dijon Mustard Vinaigrette






ENTRÉES


BUTTERNUT FARROTTO

Caramelized Apple and Sage

HOMEMADE GNOCCHI AI QUATTRO FROMAGGI

Creamy Four Cheese Sauce (Parmesan, Provolone, Mozzarella, Swiss) and Italian Parsley

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VEGETARIAN MENU

STARTERS

MEDITERRANEAN VEGETABLE CAPONATA TARTAR
Sweet Basil and Aged Balsamic Syrup

POACHED ANJOU PEAR AND SWISS CHEESE
Baked in Phyllo Pastry with Port Wine Reduction

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SOUPS & SALADS

CHILLED PUMPKIN SOUP

Topped with Lemon Zest

VEGETABLE CONSOMMÉ

Julienne Vegetables and Fine Herbs

GRILLED MUSHROOM SALAD

Baby Greens and Shallot Sherry Vinaigrette

ROASTED BEET AND CITRUS SALAD

Toasted Pistachio, Ricotta and Mint






ENTRÉES


SUN-DRIED TOMATO-RICOTTA PASTA

Penne Pasta and Creamy Spinach Sauce

RAGOUT OF SAUTEED ASPARAGUS AND HARICOTS VERTS

Apricots, Curry Emulsion

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VEGETARIAN MENU

STARTERS

ASIAN STYLE SUMMER ROLL

Cilantro, Noodles and Carrots Wrapped in Rice Paper with Sweet Chili Sauce

QUINOA SALAD

Dried Apricot, Crispy Bacon, Mustard Vinaigrette

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SOUPS & SALADS

SPICY TROPICAL GAZPACHO
Passion Fruit and Exotic Fruit Salad

SQUASH SOUP
Sautéed Apples, Anise, Cloves and Candied Pumpkin Seeds






ARUGULA SALAD
Parmesan, Tomatoes and Lemon Vinaigrette


MEDITERRANEAN SALAD
Crispy Pita Chips, Peppers and Pomegranate Vinaigrette

ENTRÉES

CUMIN SPICED EGGPLANT AND GREEN LENTILS
Simmered in Spicy Tomato Sauce with Basmati Rice, Mango Chutney and Poppadum

CREAMY CORN FARROTTO
Succotash, Basil, Parmesan

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We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaster 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

VEGETARIAN MENU

STARTERS

CAULIFLOWER PANNACOTTA PORCINI MUSHROOM SALAD
Sun Dried Tomato-Parmesan Lavash

VEGETABLE SPRING ROLL
Sweet Chili Sauce, Chipotle Coleslaw

* 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.

SOUPS & SALADS

CREAM OF POTATO AND LEEK SOUP

Infused with Truffle Oil

CHILLED IMAM BAYILDI SOUP

Eggplant, Peppers and Onions

PANZANELLA SALAD

Olive Oil, Chives, Teardrop Tomatoes, Focaccia Croutons, Basil, Fresh Mozzarella, Olives and Cucumbers

FIELD GREENS SALAD

Shaved Root Vegetables and Kalamansi Dressing






ENTRÉES


VEGETABLE WELLINGTON

Stuffed with Spinach, Roasted Red Peppers and Mushrooms, Served with Creamy Roasted Garlic Sauce

ROASTED ARTICHOKE, POTATO AND CHEESE CAKE

Sweet Chipotle 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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NORMANDIE COCKTAILS

FRENCH DAIQUIRI 12
Bacardi Rum, Rose Wine, Vermouth, Fresh Lime

THE PARISIAN 12
Brugal Añejo, Calvados, Demerara, Tiki Bitters

CHAMPS ELYSEES 12
Martell Cognac, Green Chartreuse, Fresh Lemon, Angostura

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

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VEGETARIAN MENU

STARTERS

WHOLE WHEAT ORECCHIETTE

Arugula Walnut Pesto, Artichokes, Asparagus, Tomato Confit

CRISPY CORN FRITTERS

Scallion-Avocado Chutney, Sun-Dried Tomato Aioli

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SOUPS & SALADS

BUTTERNUT SQUASH SOUP

Caramelized Apple and Calados Cream

SILKY SMOOTH STRAWBERRY SOUP

Topped with Lemon Zest Cream

TABBOULEH SALAD

European Cucumbers, Parsley, Meyer Lemon Dressing

GREEK SALAD

Cucumber, Tomatoes, Ricotta Cheese






ENTRÉES


VEGETABLE BIRYANI

Basmati Rice with Potatoes, Peas, Carrots, Tumeric, Served with Naan Bread

SWEET BASIL RISOTTO

Confit of Tomatoes, Cream Cheese, Garlic Crisps

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VEGETARIAN MENU

STARTERS

CREAMY SPINACH & ARTICHOKE DIP
Parmesan Pita Chips

GRILLED VEGETABLE NAPOLEON
Fresh Basil, Aged Balsamic Extra Virgin Olive Oil

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SOUPS & SALADS

WILD MUSHROOM-BARLEY SOUP
Mixed Vegetables

CHILLED VINE RIPE TOMATO SOUP
Topped with Cottage Cheese






CHICORY APPLE PEAR SALAD
Toasted Walnuts, Cider Vinaigrette


RED AND WHITE BELGIUM ENDIVE, FRISEE AND AVOCADO SALAD
Pink Grapefruit Vinaigrette, Creme Fraîche

ENTRÉES

TIKKA MASALA TOFU
Spinach, Green Lentils, Okra and Red Peppers; Served with Paratha

HERB AND GARLIC MARINATED GRILLED PORTOBELLO MUSHROOM,
ARUGULA-SHAVED PARMESAN SALAD
Topped with Toasted Pine Nuts

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VEGETARIAN MENU

STARTERS

WILD MUSHROOM VOL-AU-VENT

Ragoût of Wild Mushrooms , Thyme Truffle Sauce; Served with Delicate Pastry Shell

EXTRA VIRGIN OLIVE OIL POACHED TOFU

Preserved Lemon, Toasted Oregano Olive

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SOUPS & SALADS

CHILI AND CORN BROTH

Cilantro, Red Peppers

CHILLED PAPAYA SOUP

Cinnamon Oil, Caramelized Banana

TOMATO WATERMELON SALAD

Basil, Feta, Sourdough Croutons, Sherry Vinaigrette

SEASONAL MIXED LETTUCE WITH CUCUMBERS

Topped with Hard Boiled Eggs, Scallions






ENTRÉES


MEDITERRANEAN PHYLLO TART

Artichokes Vegetable "à La Grecque", Red Pepper Coulis

VEGETABLE KABOB

Served with Lemon Rice, Golden Raisins, Almonds

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VEGETARIAN MENU

STARTERS

VEGETABLE CREPE

Portobello Mushrooms, Spinach, Roasted Red Pepper Coulis

CHAMONIX POTATOES

Gruyere Cheese, Chive Crème Fraîche Dressing

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SOUPS & SALADS

VEGETABLE MINISTRONE

Basil Pesto

CHILLED WILD RICE SOUP

Curry Oil

RED ONION AND CUCUMBER SALAD

Topped with Cherry Tomatoes, Chopped Cilantro, Thai Chili Dressing

BABY MIZUNA

Baby Apples and Julienne Fennel






ENTRÉES


WHOLE WHEAT SPAGHETTI POMODORO

Yellow and Green Squash, Garlic, Parmesean, Basil

VEGETABLE AND GARLIC CALZONE

Yellow Pepper Coulis

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