

Jacques Van Staden

On behalf of the more than 420 talented food and beverage professionals on Celebrity Century, it is my great pleasure to welcome you on board! This is the first of many evenings where we will have the privilege of sharing our distinctive brand of hospitality, defined by our blend of globally influenced classic and contemporary dishes, our highly personalized, caring service from our Academy trained professionals and our unique sense of Celebrity style.

It's a pleasure to welcome you aboard! Chef Jacques Van Staden

Classic Dinner Favorites

Appetizers

Chilled Jumbo Shrimp Cocktail
with Horseradish Cocktail Sauce

Escargots à la Bourguignonne
with Shallots, Garlic, Parsley and Pernod Butter

Celebrity Antipasti Platter
Selection of Cured Meats & Artisan Cheese
with Marinated Olives and Roasted Red Peppers

Soups & Salads

Baked French Onion Soup
with Herb Croutons & Melted Gruyère Cheese

Creamy Lobster Bisque
with Cognac Cream and Finely Chopped Tarragon

♥**Caprese Salad**
Vine Ripe Tomatoes Layered with Buffalo Mozzarella
and Arugula; Tossed in Extra Virgin Olive Oil
and Balsamic Vinaigrette

Classic "Caesar" Salad
Crispy Hearts of Romaine Lettuce
with Garlic Croutons & Parmesan Cheese
also available entrée-sized
with Grilled Chicken Breast or Poached Shrimp

Entrées

♥**Broiled Atlantic Salmon**
with Boiled Potatoes and Grilled Asparagus;
Served Plain or with Classic Hollandaise Sauce

Herb Marinated Grilled Chicken Breast
with Red Bliss Mashed Potatoes, Steamed Broccoli,
Honey Glazed Carrots and Thyme Jus

Grilled New York Sirloin Steak
with Loaded Baked Potato, Caramelized Shallots,
Tender Green Beans and Beurre Maître d'Hôtel

"Choice Of" Side Dishes:
Baby Peas, Steamed Green Beans, Broccoli,
Rice Pilaf, Mashed Potatoes
or Loaded Baked Potato with Traditional Toppings

Desserts

New York Cheesecake
with Fresh Homemade Berry Compote

Apple Pie à la Mode
Our One of a Kind Blend of Golden Delicious Apples
in Seasoned Brown Sugar; Baked in a Crispy Dough

Crème Brûlée
Delightfully Balanced Vanilla Infused Custard
with Caramelized Sugar Topping

• A selection of Domestic and Imported Cheeses Served with Crackers and Biscuits •

Your Sommelier Recommends

Our highly skilled Cellar Master has selected the following wines to complement this evening's menu:

By the Bottle:

White: Chardonnay "Vintner's Reserve"
Kendall Jackson, California
38
Red: Merlot, Matanzas Creek, Sonoma
59

By the Glass:

White: Pinot Grigio, Bollini, Trentino
7.50
Red: Château Castera, Cru Bourgeois Supérieur,
Médoc
10





Appetizers

♥ **Tropical Fruit Medley**
Hand-Carved Exotic Tropical Fruits
Topped with Lychee Nut and Maraschino Cherry

Chilled San Francisco Crab Louis
A Composed Blend of Delicate Blue Crab Claw Meat
Served Over Fresh Avocado

♥ **Tender Roasted Red Beets**
Roasted Red Beets Topped
with Feta Cheese and Sherry Vinaigrette;
Served with Teardrop Tomatoes and Mixed Greens

★ **Baked Farm Goat Cheese Tart**
A Savory Goat Cheese Tart Served Warm
with Roasted Red Peppers and Aged Balsamic Syrup

Soups & Salads

★ **A Taste of Celebrity Summit's
"Normandie" Restaurant
Wild Forest Mushroom Cappuccino**
with Porcini Mushroom Dust

♥ **Angus Beef Consommé**
Chiffonade of Wild Chives and Root Vegetables

♥ **Chilled Gazpacho Andalouse**
Parmesan Croutons

♥ **Belgian Endive and Arugula Salad**
with Red Delicious Apples and Candied Pecans

♥ **Red Pepper and Mesclun Salad**
with Toasted Peanuts, Pickled Ginger
and Fresh Cilantro

Our homemade dressings tonight are:
Roquefort • Citrus
Pinot Noir Vinaigrette • Lemon

Entrées

Spaghetti alla Carbonara
Rich and Creamy Pasta Topped with Crispy Pancetta, Chopped Eggs,
Shaved Parmesan Cheese, Italian Parsley and Roasted Garlic

♥ **Herb Crusted Merluza**
Delicate Spanish White Fish Served with a Tomato Rice Timbale, Grilled Zucchini
and Ratatouille Vinaigrette

"Grandmother's Style" Coq Au Vin
A Classic French Dish of Burgundy Braised Chicken with Pancetta, Mushrooms,
and Pearl Onions; Served with Pomme Mousseline and Flaky Puff Pastry Leaf

★ **Lamb Shank "Tagine Style"**
Moroccan Spiced Marinated Lamb Shank; Slowly Braised with Harrissa, Root Vegetables,
Dried Apricots and Raisins; Served over a Bed of Citrus Infused Cous Cous with Carrot-Mint Slaw

Aged Prime Rib of Beef
Coated with our Signature Rub and Roasted to Perfection; Served with Chive and Sour Cream
Fork Mashed Potatoes, Sweet Glazed Baby Carrots, Green Beans and Pan Gravy

♥ **Grilled Vegetable Kebab**
Fresh Skewered and Grilled Seasonal Vegetables Served with Citrus Basmati Rice,
Golden Raisins and Toasted Pine Nuts

★ Chef Jacques Van Staden's Recommendation
♥ "Renew" Heart Healthy ♥ Vegetarian





Appetizers

♥ Citrus Delight

A Refreshing Medley of Pink Grapefruit, Red and Green Apples and Naval Oranges Drizzled with Cranberry Apple Vinaigrette

Chicken Liver Parfait

Delicately Prepared Chicken Liver Pâté, Crusted in Toasted Pistachios with Micro-Herb Salad and Ruby Port Reduction

★ A Taste of Celebrity Infinity's "SS United States" Restaurant Shellfish and Saffron Risotto

Jumbo Shrimp, Scallops with Tomato-Fennel Sauce

Classic Oysters Rockefeller

The Legendary Offering of Baked Oysters Topped with Creamed Spinach and Hollandaise Sauce

Soups & Salads

Baked Potato Cream Soup

with Potato/Garlic Cream and Sautéed Frog Legs

♥ Clarified Chicken Broth

with Zucchini Noodles and Julienne Carrots

★ Silky Smooth Strawberry Soup

Topped with Lemon Zest Cream

♥ Green Leaf and Iceberg Lettuce

with Zucchini, Yellow Squash, Celery, Scallions and Teardrop Tomatoes

★ Radicchio and Watercress Salad

with Plum Tomatoes and Herb Vinaigrette

Our homemade dressings tonight are:

Walnut Vinaigrette • Celebrity

Raspberry Emulsion • Lemon & Thyme Vinaigrette

Entrées

Rigatoni Bistecca

Grilled New York Strip Steak Served Over Rigatoni Pasta and Tossed with Garlic Cream Sauce, Roasted Plum Tomatoes, Fresh Arugula and Button Mushrooms; Garnished with Gorgonzola Crumbles

Lemon Sole and Shrimp Quenelles

Delicately Poached Lemon Sole Served on Fennel-Pernod Purée, Julienne of Vegetables and Pommés Tournées; Garnished with Avruga Caviar and Saffron & Shrimp Nage

Turkey Parmigiano Reggiano

Pan Seared Turkey Breast Served Over a Bed of Penne Pasta; Topped with Signature Marinara Sauce, Melted Mozzarella and Shaved Reggiano Parmesan Cheese

Slow Roasted Pork Belly Roulade

Served with Caramelized Black Pudding, Apple-Pear Coulis, Potato Fondant and Creamy Savoy Cabbage Compote

★ Cajun Blackened Ribeye Steak


"Blackened" Aged Ribeye Served with Dirty Rice, Pineapple-Mango Salsa, Steamed Broccoli Florets, Tobacco Onions and Tarragon-Citrus Béarnaise

♥ Toasted Israeli Couscous Cake

With Asparagus Spears, Cherry Tomatoes, Zucchini Ribbons, and Balsamic Beurre Blanc

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Appetizers

♥ Grenadine Scented Pineapple

Fresh Hawaiian Pineapple Paired with Honeydew Melon and Grenadine;
Served with Raisin Salad

Cold Smoked Atlantic Salmon

with a Cucumber Dome, Herbed Cream Cheese, Toasted Bagel Chip
and Broken Salmon Caviar Cream

★ Beef Carpaccio

Delicate Filet Mignon, Thinly Sliced and Layered with Dijon Aioli,
Arugula Salad and Parmesan Shavings

Buffalo Style Frog Legs

Dredged in Rustic Garlic-Parsley Butter;
Served with Carrot-Celery Spears and Blue Cheese Dressing

Soups & Salads

★ The Captain's Fish Bisque

with Saffron Essence and Herb Croutons

Baby Spinach Salad

with Bacon Bits, Chopped Eggs and Crispy Shallots

♥ Vegetable Consommé

with Cellophane Noodles and Mushrooms

★ ♥ Crisp Romaine Lettuce

with Julienne Carrots, Sliced Button Mushrooms,
Chopped Radish and Toasted Pumpkin Seeds

Chilled Tangerine and Granny Smith Apple Soup

Topped with Grand Marnier Cream

Our homemade dressings tonight are:

Shallot Vinaigrette • Tarragon

Bacon Ranch • Citrus Herb

Entrées

Penne Poulet Aux Truffles

Our Signature Pasta Featuring Tender Chunks of Boneless Chicken Breast, Coated in Chardonnay
Cream Sauce and Mixed with Basil, Spinach, Sun Dried Tomato, White Truffle Oil and Grana Padana;
Served over Penne Pasta with Parmesan Crown and Herb Salad

BBQ Glazed Chilean Sea Bass

Pan Seared Sea Bass Glazed with Homemade BBQ Sauce; Served on Sweet Yellow Corn-Chive
Mashed Potatoes with Crispy Shoestrings, Wilted Spinach and Horseradish Demi

♥ Quail Delight

Roasted California Raised Quail with Wild Rice and Black Truffle Stuffing; Served Over Braised
Savoy Cabbage, Smoked Apple Wood Bacon, Sautéed Wild Mushrooms and Sage Jus

★ Roasted Colorado Rack of Lamb

Dijon Crusted Rack of Lamb, Oven Roasted to Perfection; Served with Garlic Spiked Mashed Potatoes,
Steamed Broccoli Florettes, Cinnamon Glazed Baby Carrots and Rosemary Lamb Jus

Sautéed Sage Gnocchi

With Slow-Braised Beef Cheeks, Roasted Shallots and Tender Root Vegetables

♥ Vegetable Paella

Paella Style Steamed Vegetables with Israeli Couscous and Cilantro Aioli Crostini

★ Chef Jacques Van Staden's Recommendation

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Appetizers

♥ **Ambrosia of Fresh Fruit Cocktail**
Tropical Fruit Carpaccio with Fresh Fruit Medley
and Shaved Plum

♥ **Classic Vitello Tonnato**
Chilled Roasted Veal Tenderloin; Served Thinly Sliced
with Tuna-Caper Dressing and Fresh Arugula

★ **A Taste of Celebrity Solstice's
"Tuscan Grille" Restaurant
Assorted Crostini per Due**
Tomato and Basil, Olive Tapenade,
Red Pepper Pesto, Sun Dried Tomato,
Arugula, Mozzarella and Prosciutto Stick

♥ **Caribbean Cod Fritters**
Crispy Fried Spiced Cod Fritters with Island Slaw
and Plum Tomato Coulis

Soups & Salads

♥ **Asian Consommé**
with Duck Wonton and Cabbage

★ ♥ **Seasonal Greens Salad**
with Cucumbers, Carrots, Raisins
and Balsamic Vinaigrette

♥ **Cream of Sweet Corn Soup**
with Spicy Chorizo and Diced Chives

♥ **Belgian Endive and Fresh Pear Salad**
with Celery Root, Dried Cranberries
and Candied Walnuts
Our homemade dressings tonight are:
Calypso • Balsamic Vinaigrette
Thousand Island • Creamy Garlic

★ **Traditional Leek and Potato
Vichyssoise**
with Chicken Stock and Savory Cream

Entrées

♥ **Grilled Alaskan Halibut Filet**
With Sautéed Lyonnaise Potatoes, Caramelized Onions, Artichoke-Tomato Ragoût,
Green Asparagus and Herb Beurre Blanc

♥ **Mediterranean Seafood Risotto**
Golden Saffron Risotto with a Mélange of Scallops, Shrimp, Mussels, Monkfish, Roasted Eggplant
and Cherry Tomato; Garnished with Italian Parsley

♥ **Chicken "Wellington"**
Delicate All White Meat Chicken Breast, Baked Golden Brown; With Wild Mushroom Ragoût,
Glazed Green Asparagus, Grilled Pear Williams and Black Perigord Truffle Jus

♥ **Classic Cochon à la Moutarde**
Tender Pan Seared Pork Medallions
Served with Creamy Dijon Mustard Sauce, Caramelized Pearl Onions,
Braised Mushrooms, Rice Pilaf, Sautéed Spinach and Carrot Flan

★ **La Française Entrecôte Café de Paris**
Pan Seared Aged Sirloin Steak with Grilled Jumbo Green Asparagus,
Pommes Allumettes and Herb Compound Butter

♥ **Creamy Lemon Ricotta Ravioli**
With Sautéed Spinach and Crunchy Parmesan Tuile

★ Chef Jacques Van Staden's Recommendation
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Appetizers

♣ **Batonet of Pears and Apple**

Over Confit Braised Fruits with Aromatic Cinnamon-Spice Dressing

★ **Traditional Steak Tartar**

Premium Tenderloin Beef Blended with Dijon Mustard, Marinated Capers and Red Onion,
Served Over Fresh Arugula

♥ **Salmon Gravlax**

Cured Atlantic Salmon Seasoned with Fresh Dill; Topped with Red Onion-Cucumber Salad

Wild Mushroom Vol-Au-Vent

Dark Truffle Cream and Demi-Glace Sautéed Mushrooms Served in a Delicate Puff Pastry

Soups & Salads

★ **Chicken and Corn Chowder** with Roasted Yellow Corn

♥ **Duck Consommé**

with Shiitake Mushrooms, Leeks
and Sugar Snap Peas

♣ **Smooth Green Pea and Mint Soup** with Chilled Puréed Green Peas

♣♥ **Mediterranean Baby Greens Salad** with Artichokes, Roasted Peppers and Grilled Zucchini

★ **Seasonal Mixed Lettuce**

with Cucumber, Chopped Hard Boiled Eggs
and Scallions

Our homemade dressings tonight are:

Creamy Garlic • Tarragon

Lemon Thai • Thyme & Rosemary Vinaigrette

Entrées

Barolo Braised Beef Short Rib Lasagna

Grain Fed Braised Beef Short Rib Layered with Caramelized Onions, Egg Noodles
and Wisconsin Cheddar Cheese; Garnished with Wilted Spinach and Topped with Barolo Wine Sauce

★ **"Momma's" Pork Chops**

"Homestyle" Double Coated Bone-in Pork Chops, Flash Fried Golden Brown;
Served with Sweet Marshmallow Potatoes, Sautéed String Beans and Zesty Cider-Raisin Sauce

Lobster Mélange

Roasted Half Rock Lobster Tail with Sautéed Jumbo Tiger Shrimp and Bay Scallops;
Served on a Bed of Lobster Risotto with Green Asparagus and Herb Salad

Mediterranean Style Cornish Game Hen

Braised in a Saffron, Green Olive and Ginger Broth; Served Over Cumin Infused Skin Potatoes,
Glazed Carrots, Green Zucchini and Drizzled with Thyme Infused Extra Virgin Olive Oil

"Celebrity's Signature" Tournedos Rossini

Pan Seared Medallions of Beef Tenderloin, Topped with Foie Gras, Morel Mushrooms,
Pearl Onions and Black Truffle Ragoût; Served with Roasted Potatoes,
Sautéed Haricots Verts, Burgundy Braised Shallots and Sauce Périgourdine

♣♥ **Grilled Eggplant Ratatouille Napoleon**

Layered Eggplant, Ratatouille Vegetables and Crispy Potato Chips; Served with Parmesan Crisp,
Oregano and Roasted Red Pepper Coulis

★ **Chef Jacques Van Staden Recommendation**

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