

Jus Jacques Van Staden

It has been our great pleasure to share this special time on board with you. We trust our culinary journey together has brought treasured moments of delight while helping you gain new insights and a genuine appreciation for the wonderful world of food and wine. We genuinely appreciate your choice of Celebrity Cruises and look forward to welcoming you back on board very soon!
Wishing you a pleasing culinary journey, 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: Muller Catoir, Mussbach, Kabinett, Pfalz,
Germany
35
Red: Campuget 1753, Rhône Valley, France
40

By the Glass:

White: Vioignier, Paul Jaboulet Aîné, Rhône Valley,
France
5.5
Red: Cabernet Sauvignon, Wente, Livermore Valley
7.5

JVS ★ Jacques Van Staden

Appetizers

♥ Shaved Cantaloupe and Honeydew

Topped with Fresh Raspberries
and a Dash of Galliano Liquor

Crispy Potato Gnocchi with Parmesan Basil Cream

★ Tender Braised Duck Leg
with Frisée Lettuce, Dijon Vinaigrette
and Cabernet Reduction

Thai Marinated Beef Salad

with Crispy Rice Noodles, Pickled Cucumber,
Creamy Papaya Coulis, and Chile Lime Sauce

Soups & Salads

★ Louisiana Gumbo

with Baby Shrimp, Andouille Sausage
and Sliced Okra

★ Watercress, Orange and Avocado Salad

with Field Greens, Chopped Celery,
Julienne Tomato and Shaved Cucumber

Forest Mushroom Broth

with Goat Cheese Crostini

♥ Duo of Baby Mizuna

with Pearl Apples and Julienne Fennel

♥ Chilled Tropical Fruit Nage

with Lime Cream and Fresh Mint

Our homemade dressings tonight are:

Walnuts • Russian

Italian Vinaigrette • Celebrity

Entrées

"A Taste of the Caribbean" Pan Seared Tilapia Filet

with Tropical Fruit Ceviche, Key Lime Essence and Fresh Cilantro

Toasted Orzo Pasta

with Wild Fresh Water Crayfish Tails, Seared Rockfish, Organic Sun Dried Tomato
and Roasted Tomato Coulis

★ "JVS" Signature Thai Coconut Shrimp

Sautéed Jumbo Tiger Shrimp in Lemongrass-Ginger Yellow Curry-Coconut Sauce;
Served Over a Bed of Fragrant Jasmine Rice with Straw Mushrooms,
Bamboo Shoots & a Crispy Carrot Nest

Osso Buco alla Milanese

Generous Portion of Milk Fed Veal Shank, Braised with Vegetable Mirepoix,
Roasted Artichokes and Served Over Herb Mashed Potatoes;
Topped with Traditional Italian Gremolata and Savory Veal Jus

Oven Roasted Peppercorn Prime Rib

Black Peppercorn Rubbed Prime Rib Served with Crispy Elephant Garlic, Hasselback Potatoes,
Sautéed Haricots Verts and Shallot-Horseradish Demi Glace

♥ Pan Fried Coconut Tofu

Delicate Coconut-Crusted Tofu Squares Served with Sautéed Bok Choy,
Ginger Carrots and Citrus-Mint Yuzu Vinaigrette

★ Chef Jacques Van Staden's Recommendation

♥ "Renew" Heart Healthy ♥ Vegetarian