

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
and Artisan Cheese with Marinated Olives
and Roasted Red Peppers

Soups & Salads

Baked French Onion Soup
with Herb Croutons
and Melted Gruyère Cheese

Creamy Lobster Bisque
with Cognac Cream
and Finely Chopped Tarragon

♥ Caprese Salad

Vine Ripe Tomatoes,
Layered with Buffalo Mozzarella, Peppers
and Arugula, Tossed in Extra Virgin Olive Oil
and Balsamic Vinaigrette

Classic Caesar Salad

Crispy Hearts of Romaine Lettuce
with Garlic Croutons and Parmesan Cheese
also available as entrée-size with
Grilled Chicken Breast or Poached Shrimp

Entrees

♥ 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 Maitre d'Hôtel

"Choice of" Side Dishes:

Baby Peas, Steamed Green Beans,
Broccoli, Rice Pilaf, Mashed Potatoes
or Loaded Baked Potato
with Traditional Toppings

Dessert

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 Cellarmaster has selected the following wines to
complement tonight's culinary selections:

By the Bottle
White

Pouilly-Fumé, Michel Redde, Loire Valley
41

Red

Pian di Nova, Il Borro, Tuscan
44

By the Glass
White

Chardonnay, St. Francis
8

Red

Merlot Rutherford Ranch
8



JVS 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

Appetizers

♥ 🍴 Shaved Cantaloupe
and Honeydew

Topped with Fresh Raspberries
and a Dash of Galliano Liquor

Thai Marinated Beef Salad

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

Crispy Potato Gnocchi
with Parmesan Basil Cream

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

Soups & Salads

Louisiana Gumbo

with Baby Shrimp, Andouille Sausage
and Sliced Okra

Forest Mushroom Broth

with Goat Cheese Crostini

♥ 🍴 Chilled Tropical Fruit Nage

with Lime Cream and Fresh Mint

🍴 Watercress, Orange
and Avocado Salad

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

♥ Duo of Baby Mizuna

with Pearl Apples and Julienne Fennel

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

Formal Nights are one of the great traditions of cruising, recalling the Classic Ocean Liners of yesteryear and the traditional glamour of life at sea. Tonight's menu has been crafted with this tradition in mind, and it features both contemporary and classic interpretations of long recognized favorites. Bon Appetit! Chef Jacques Van Staden

Appetizers

• Batonets of Pears and Apples
Over Confit Braised Fruits
with Aromatic Cinnamon-Spice Dressing

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

♥ Salmon Gravlox
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

Our homemade dressings tonight are: Creamy Garlic • Tarragon • Lemon Thai • Thyme & Rosemary Vinaigrette

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 Cucumbers, Chopped Hard Boiled Eggs
and Scallions

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
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 Crisps,
Oregano and Roasted Red Pepper Coulis

• 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 tonight's Culinary Selections:

By the Bottle

White
Puligny Montrachet, Louis Jadot, Burgundy
85

Red

By the Glass

White
Chardonnay, Cellar Master, California
9

Red

Jacques Van Staden

My greatest pride as a chef is the opportunity to work with my amazing team throughout our fleet. Hailing from more than 100 different countries, I'm convinced there is no better group of culinary and service professionals in the industry. They are the very heart of our company's success and I hope will you join me in extending your appreciation for their passion, care and dedication to delivering a treasured vacation experience to all of our guests.

With my deepest pride and respect! Chef Jacques Van Staden

Appetizers

Fresh Seasonal Fruit
Delicately Glazed with Peach Coulis
and Dried Cranberries
♥ Lime Shrimp
and Bay Scallop Ceviche
with Fried Plantains, Cilantro and Avocado

🍷 Roasted Vegetable
and Mozzarella Tower
with Oregano and Basil Pesto
Spiced Duck Rillettes Quenelle
with Raspberry Emulsion and Petite Salad

Soups & Salads

Hungarian Beef Goulash
with Peppers Paprika and Tomatoes
Moroccan-Style Green Lentil Soup
with Mediterranean Vegetables
♥🍷 Emulsion of Vine Ripe Tomato
with Extra Virgin Olive Oil, Fresh Basil
and Parmesan Croutons

Chow Mein Salad
Mesclun Greens, Red Cabbage, Cucumber,
Chow Mein Noodles and Red Peppers
♥🍷 Mâche Frisée
and Grapefruit Segments
with Toasted Pumpkin Seeds

Our homemade dressings tonight are:

Blu Cheese • Balsamic Vinaigrette • Lemon Thai • Parsley Vinaigrette

Entrées

Ling Cod "à la Grecque"
Oven Baked Ling Cod, Coated with Kalamata Olive Crust; Served with Potato Moussaka
Parsley Salad, Red Pepper Coulis and Basil Oil Drizzle

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

"A Taste of the Baltic"
Chicken Kiev
Crispy Herb-Stuffed Chicken Breast with Creamy Mashed Potatoes and Sautéed Green Beans

★ Broiled Milk Fed Veal Chop
Rubbed with Chef JVS' Exclusive Spice Blend; Served with Truffle Infused Mascarpone Polenta,
Sautéed Garlic Spinach, "Crispy" Onions and Chianti-Infused Veal Jus

"Evolved" Beef Wellington
A Contemporary Twist on the Classic! Dry Aged Beef Tenderloin,
Coated with Mushroom Duxelles and Wrapped in Puff Pastry; Baked to Perfection
and Served with Cabernet-Veal Reduction, Petit Sautéed Vegetables and a Savory Potato Tart.

🍷 Curry Vegetable Couscous Tagine
with Toasted Almonds, Dry Apricots, Fresh Coriander and Crispy Papadums

Jacques Van Staden

From the source to your plate, our process of ensuring exceptional food quality begins with careful selection of our raw ingredients on various sourcing trips around the globe. I, along with my team of chefs, personally review and approve every item that is selected to be served on board our ships. Our purpose is to ensure that only the freshest, highest quality ingredients make their way on to your plate. Bon Appetit! Chef Jacques Van Staden

Appetizers

♥ Basket of Caramelized Mango
with Rosemary Syrup and Wild Berries

Country Style Pâté

Delicate Pork Pâté with Dried Cherry Confit,
Currant Jelly and Port Wine
Aspic Cumberland Sauce

Warm Montrachet Goat Cheese
and Potato Gratin
with Thyme Cream Sauce

Lump Crab and Smoked Salmon
with Ginger-Mango Citrus Salsa

Soups & Salads

A Taste of Celebrity Century's
"Murano" Restaurant

Creamy Shellfish Bisque

Fresh Water Crayfish, Langoustine
& Mussels with Fennel Flan,
Chives and Preserved Lemon Salad

Butternut Squash

with Caramelized Apple and Calvados Cream

♥ Cucumber-Yogurt Soup
with Dill and Baby Shrimp

Panzanella Salad

with Olive Oil, Chives, Plum Tomatoes
and Fresh Mozzarella

♥ Greek Salad

Cucumber, Tomatoes and Feta Cheese

Our homemade dressings tonight are:

Gombai • Red Wine Vinaigrette • Celebrity • Oregano & Lemon Vinaigrette

Entrées

♥ Celebrity's "Signature" Flounder

Delicate Poached Flounder Filet, Stuffed with Crab-Salmon Mousse
and Served on a Bed of Sautéed Spinach and Creamed Leeks;
Accompanied by Boiled Parisienne Potatoes and Lobster Nage

"Mama's" Pasta Bolognese

Premium Herb-Braised Ground Beef and Veal with our Special Marinara Sauce;
Served over a bed of Linguini and Topped with Fresh Basil and Parmesan Cheese

Honey Roasted Pecan Chicken

Pecan Crusted Scalloped Chicken Breast with Smoked Red Bliss Mashed Potatoes,
Vegetable Linguini, Apple Fritters and Jack Daniels Cream Sauce

Burgundy Braised Lamb Shank

Crusted with a Blend of Green, Pink and Black Peppercorns;
Served with Carrot Mashed Potatoes, Shiraz Braised Cinnamon Red Cabbage,
Caramelized Apple and Burgundy Wine Sauce

★ "Mediterranean Style" Aged Sirloin Steak

Double Cut Sirloin Steak with Crumbled Gorgonzola Cheese and Sun Dried Tomato Tapenade;
Served with Parmesan Roasted New Potatoes, Marinated Zucchini,
Herb Vinaigrette and Balsamic Drizzle

♥ Vegetable and Ricotta Cheese Stuffed Conch Shells

Roasted Root Vegetable and Ricotta Stuffed Pasta Shells Served with Confit of Plum Tomatoes,
Herb Nage and Crispy Leeks