

# 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

Warm Montrachet Goat Cheese  
and Potato Gratin  
with Thyme Cream Sauce

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

♥ Cucumber-Yogurt Soup  
with Dill and Baby Shrimp

Panzanella Salad  
with Olive Oil, Chives, Plum Tomatoes  
and Fresh Mozzarella

Butternut Squash  
with Caramelized Apple and Calvados Cream

♥ 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 Scallopine 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