

Jacques Van Staden

As part of our Celebrity Life Enrichment Series, we offer unparalleled opportunities during your cruise to gain deeper insight into the fascinating world of food, wine and spirits. This includes several interactive chef led sessions in our "Food As Art" Culinary Series, exceptional wine enrichment from our certified sommeliers in Our "Celebrity Vineyards" Wine Series and one of a kind spirits events in our "Signature Spirits" Series. These events are indicated by the "Savor" icon in your "Celebrity Today" Newsletter. "Taste the Art"! 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

♥**Fresh Alaskan King 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: Gavi dei Gavi, La Scolca, Piedmont, DOCG
38

Red: Zeta "Z" Bodegas España Auténticas,
Priorato DOCa, Spain
35

By the Glass:

White: Chardonnay, Celebrity Cellar Master, California
9

Red: Sangiovese, Brunello "Pian delle Vigne" Tuscany
12





Appetizers

★ **Carpaccio of Melon and Pineapple**

with Mascarpone Cannoli and Chardonnay Reduction

Pheasant Terrine, Dark Cherry Confit
Port Wine Syrup

Maine Lobster Ravioli Wilted Spinach
in a Spicy Crayfish Sauce

♥ **Orange Zest and Citrus Cured Salmon Rilletes Radicchio Salad**
Gaufrette Crisps and Dill Vinaigrette

Soups & Salads

★ **Cream of Chicken**
with Carrots and Leeks

★ ♥ **Mixed Greens, Julienne of Red Peppers Salad**
with Thin Shaved Red Radishes

♥ **Japanese Vegetable Consommé**
Shiitake Mushrooms with Glass Noodles

Our homemade dressings tonight are:

Chilled Tropical Fruit
Enhanced with Triple Sec

Oriental • Cherry Mustard
Marie Rose Vinaigrette • Tarragon

♥ **Hearts of Lettuce**
Sliced Tomatoes and Red Onion Rings

Entrées

Drunken Shrimp Linguini

Tiger Shrimp Sautéed in Garlic and Olive Oil, Deglazed with Tequila
Coated in Ancho Chile Sauce, Cilantro, Peppers, Yellow Corn and Mozzarella

Pan Fried Tilapia "Indian Style"

Coated in Crispy Shallots, Served with Wilted Spinach Curried Fingerling Potatoes,
Carrots, Green Peas and Olive Oil Roasted Tomatoes

A Taste of Celebrity Constellation's "Ocean Liners' Restaurant Sautéed Muscovy Duck Breast

Confit Spice Duck Leg, Almond Crusted, French Toast,
Raisin-Apple Compote au Jus

★ **Classic Italian Veal Medallions**

Tender Veal Coated in our Signature Rub, Pan Fried Golden Brown
with Saffron Fettuccini, Sautéed Broccoli, Herb Salad and Brown Butter Caper Sauce

Argentinean Steak Churrasco

Marinated Skirt Steak, Rubbed in our Secret Blend of Spices,
Served with a Duo of Garlic Infused Stacked Potato Chips and Fries with Chimichurri Sauce

♥ **Vegetable Wellington**

with Spinach, Roasted Peppers, Mushrooms and Feta Cheese
with Creamy Roasted Garlic Sauce

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