

NORMANDIE COCKTAILS

FRENCH DAIQUIRI 12

Bacardi Rum, Rose Wine, Vermouth, Fresh Lime

THE PARISIAN 12

Brugal Añejo, Calvados, Demerara, Tiki Bitters

CHAMPS ELYSEES 12

Martell Cognac, Green Chartreuse, Fresh Lemon, Angostura

WINES BY THE GLASS

WHITE WINES

RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10

SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11

RED WINES

PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11

CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaker Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11

CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 11

GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!

CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16

CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS 25

NORMANDIE EXCLUSIVES

STARTERS

TURKEY TERRINE & RADISH CARPACCIO

Pickles, Grain Dijon Mustard,
Petit Mache Salad

COQUILLES SAINT-JACQUES

Pinot Blanc Sauce, Crème Fraiche,
Gruyere, Crispy Breadcrumb

BAKED BRIE CHEESE

Caramelized Apples, Port Wine Syrup

ENTRÉES

BEEF SIRLOIN EN CROÛTE*✳

Puff Pastry, Roquefort Fondue,
Bordelaise Mushroom Sauce

MARMITE DIEPPOISE

Shellfish, Crème Fraiche,
slow cooked Seafood Broth

DUCK CONFIT

Apple-lavender Compote, Cauliflower,
Calvados Duck Jus

A 20% service charge will be automatically added to your check

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

STARTERS

ROASTED CARROT CUMIN SALAD ✖️ 🌿 ✓

*With Avocado, Sunflower Seeds, Arugula,
Lemon Yogurt Vinaigrette*

ORGANIC ROASTED RED BEETS ✖️ 🌿

*Topped with Feta Cheese and Sherry Vinaigrette;
Served with Teardrop Tomatoes, Arugula*

CREAM OF WILD FOREST MUSHROOM SOUP ✖️ ✖️ 🌿

Mushroom Truffle Fricassée

CHILLED SHRIMP COCKTAIL ✖️ ✖️ 🐟

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✖️ ✖️

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✖️

Herb Croutons, Melted Gruyère Cheese

ENTREES

SPINACH AND RICOTTA RAVIOLI ✖️ 🌿

Marinara, Vegetarian Parmesan Cream Sauce

AGED PRIME RIB OF BEEF* ✖️ ✖️

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

OVEN ROASTED JERK SPICED CHICKEN ✖️ ✖️

*Black Bean & Pineapple Rice Buttered Green Beans,
Chicken Jus*

SEARED SALMON* ✖️ ✖️

Crushed Potatoes, Grilled Squashes, Sauce Vierge

GRILLED CHICKEN BREAST ✖️ ✖️

*Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables*

PREMIUM SELECTIONS

BROILED LOBSTER TAIL* \$16.99 ✖️

*Rice Pilaf, Steamed Broccoli,
Dawn Butter*

BEEF FILET MIGNON* \$19.99 ✖️

*Ragoût of Morel Mushroom &
Pearl Onions, Roasted Potatoes,
Haricots Verts and Black Truffle Sauce*

SURF & TURF \$34.99 ✖️

Beef Filet Mignon & Lobster Tail Ragout
of Morel Mushrooms & Pearl Onions,
Roasted Potatoes, Haricots Verts and
Black Truffle Sauce*

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✖️ **Gluten Free** 🌿 **Vegetarian** ✖️ **No Sugar Added** 🐟 **Lactose Free** ✓ **Fit Fare**

Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.
Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering

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