

## 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 Breadcrumbs

#### BAKED BRIE CHEESE

Caramelized Apples, Port Wine Syrup

### ENTRÉES

#### BEEF TENDERLOIN EN CROÛTE\* ❁

Puff Pastry, Roquefort Fondue,  
Bordelaise Mushroom Sauce

#### MARMITE DIEPPOISE

Shellfish, Crème Fraiche,  
slow cooked Seafood Broth

#### PAN SEARED DUCK BREAST\*

Apple-Lavender Compote, Cauliflower,  
Calvados Duck Jus

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

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## CLASSIC

### Classic Starters

#### CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

#### CHILLED SHRIMP COCKTAIL ✨ ✨ 🍷

Classic Cocktail Sauce

#### ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

#### FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

### Classics Entrées

#### BROILED SALMON\* ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

#### GRILLED CHICKEN BREAST ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

#### GRILLED NEW YORK SIRLOIN STEAK\* ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### BELGIAN ENDIVE-ARUGULA SALAD ✨ ✨ 🍷 🌿

Green Apples, White Balsamic, Candied Pecans

#### 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

#### CRISPY THAI BEEF SPRING ROLL 🍷

Sweet & Sour Chili Sauce, Ginger-Noodle Salad

### Entrées

#### SEARED SALMON\* ✨ ✨ 🍷 🍷

Crushed Potatoes, Grilled Squashes, Sauce Vierge

#### OVEN ROASTED JERK SPICED CHICKEN ✨ ✨

Black Bean & Pineapple Rice Buttered Green Beans,  
Chicken Jus

#### SPINACH AND RICOTTA RAVIOLI ✨ 🌿

Marinara, Vegetarian Parmesan Cream Sauce

#### HOME-STYLE PORK CHOP

Marshmallow Sweet Potatoes, Sautéed String Beans,  
Zesty Cider-Raisin Sauce

#### AGED PRIME RIB OF BEEF\* ✨ ✨ ✨

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

✨ 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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Classic Cocktail Sauce

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Shallots, Garlic, Parsley, Pernod Butter

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Herb Croutons, Melted Gruyère Cheese

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#### GRILLED NEW YORK SIRLOIN STEAK\* ✖ ✖ ✖

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### TOMATO WATERMELON SALAD 🥬 ✔

Basil, Feta, Sourdough Croutons, Sherry Vinaigrette

#### BABY SPINACH AND TREVISO SALAD ✖ ✖

Blue Cheese Crumbles, Smoked Bacon, Cranberries, Raspberry Vinaigrette

#### YELLOW CORN SOUP \* ✖ ✖ 🥬

Chopped Chives

#### SALMON TARTARE\* ✖ ✖

Celery Root Purée, Trout Roe Caviar, Dill, Apple, Pumpernickel

#### CELEBRITY SIGNATURE CRAB CAKE 🦞

Chipotle Aioli, Yellow Corn Succotash

### Entrées

#### GRILLED COBIA\* ✖ ✖

BBQ Glazed, Yellow Corn Mashed Potatoes, Haricots Verts

#### SEARED DUCK\* ✖ ✔

"Fried" Wild Rice, Swiss Chard, Parsnip, Orange Duck Jus

#### STEAK DIANNE\* ✖ ✖ ✖

Sirloin Cut, Creamy Cognac Mushroom Sauce, Haricot Vert, Hasselback Potatoes

#### STUFFED PORTOBELLO MUSHROOM \* ✖ ✖ ✖

Spinach-Goat Cheese, Roasted Red Pepper Coulis, Basil Pesto, Fried Onion

#### ROASTED COLORADO RACK OF LAMB\* ✖

Mashed Potatoes, Steamed Broccoli Florets, Glazed Baby Carrots, Rosemary Lamb Jus

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Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### SESAME CRUSTED TUNA CARPACCIO\* ✖ ✖ 🐟

Seaweed Salad, Pickled Shiitake Mushrooms, Ginger Dressing

#### BAROLO BRAISED BEEF RAGOÛT \*

Sautéed Sage Gnocchi, Roasted Shallots

#### WALDORF CHICKEN SALAD \* ✖ ✖ ✓

Chicory, Grapes, Celery, Toasted Walnuts, Curry Vinaigrette

#### GARDEN FRESH SALAD \* ✖ ✖ 🌿 🐟

Mixed Lettuce, Seasonal Vegetables, Cucumber, Tomatoes

#### ASIAN CONSOMMÉ \* ✖ ✖ 🐟

Chicken, Mushrooms, Ginger

### Entrées

#### ROASTED TROUT \* ✖ ✖ ✓

Cauliflower, Sautéed Spinach, Toasted Pine Nuts, Caper Vinaigrette

#### LEMON-PEPPER ROASTED CHICKEN \*

Rigatoni Pasta, Olives, Capers, Spinach, Parmesan Cheese, Tomato Sauce, Oregano

#### ROASTED MILK-FED VEAL LOIN\* ✖ ✖

Creamy Parmesan Polenta, Green Asparagus, Roasted Peppers, Veal Jus

#### PAN SEARED AGED SIRLOIN STEAK\* ✖ ✖

With Roasted Potatoes, Seasonal Vegetables, Herb Compound Butter

#### FRIED MASALA POTATOES \* ✖ ✖ 🌿

Spices, Yogurt, Cilantro, Chili Pepper Served with Raita

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#### FRENCH ONION SOUP \*

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## CELEBRITY SIGNATURES

### Starters

#### CAPRESE ✖ 🌿

Vine Ripe Tomatoes, Buffalo Mozzarella, Basil, Arugula, Extra Virgin Olive Oil, Balsamic Vinaigrette

#### THE WEDGE SALAD \* ✖ 🌿

Iceberg Lettuce, Blue Cheese Dressing, Tomatoes, Eggs, Bacon, Chives

#### CREAMY BUTTERNUT SQUASH SOUP ✖ 🌿

Caramelized Apple, Walnuts

#### PASTA FAGIOLI SOUP \*

Pancetta, Thyme, Cannellini Beans

#### DUCK TERRINE 🐠 🍋

Pistachio, Pickled Vegetables, Apricot Chutney, Toasted Sourdough

### Entrées

#### SEARED BRANZINO \* ✖ 🌿 🍋

Parsnip Purée, Lentils, Spinach, Pomegranate

#### TURKEY PARMESAN \*

Spaghetti with Marinara Sauce

#### RIGATONI BOSCAIOLA \*

Prosciutto, Button Mushrooms, Peas, Arugula; Pinot Grigio Cream Sauce, Pecorino Cheese

#### STEAK AND CHIPS\* ✖ 🌿

Béarnaise, Watercress

#### TOASTED ISRAELI COUSCOUS CAKE 🐠 🌿

Asparagus Spears, Cherry Tomatoes, Zucchini Ribbons, Balsamic Vinaigrette

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Shallots, Garlic, Parsley, Pernod Butter

#### FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

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Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### BEEF CARPACCIO ✨ ✨ ✨

Dijon Aioli, Arugula Salad, Shaved Parmesan

#### CHICORY APPLE PEAR SALAD ✨ ✨ ✨

Toasted Walnuts, Blue Cheese,  
Cider Vinaigrette

#### BOSTON LETTUCE AND GORGONZOLA SALAD ✨

Gorgonzola Cheese, Red Grapes, Toasted  
Herb Croutons, Walnut Dressing

#### SPINACH AND RICOTTA RAVIOLI 🌿

Home-made Italian Style Pomodoro Sauce

#### CREAM OF BROCCOLI ✨ 🌿

Cheddar Cheese Crostini

### Entrées

#### CAJUN SPICED DRUM FISH ✨ ✨ ✨

Black Bean Rice, Okra, Yellow Corn,  
Smoked Tomato-Olive Oil Emulsion

#### OVEN ROASTED CHICKEN SALTIMBOCCA ✨

Prosciutto, Sage, Fontina Cheese;  
Mediterranean Vegetables, Lemon-Caper Sauce

#### ROASTED PORK LOIN ✨ ✨ ✨

Smoked Red Cabbage, Butternut Squash, Cranberry Jus

#### BAROLO BRAISED BEEF SHORT RIBS ✨ ✨

Creamy Truffle Polenta, Peas, Carrots,  
Shiitake Mushrooms, Red Onion Marmalade

#### VEGETABLE KORMA ✨ ✨ ✨ 🌿

Spiced Seasonal Vegetables, Ground Almonds, Coconut Milk, Roti

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Herb Croutons, Melted Gruyère Cheese

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Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

#### GRILLED NEW YORK SIRLOIN STEAK\* ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### KALE SALAD ✨ ✨ ✨

Roasted Squash, Dried Cherries, Caramelized Pecans, Lemon Vinaigrette

#### SHAVED PROSCIUTTO AND ARUGULA SALAD ✨ ✨ ✨

Tomato, Balsamic Vinaigrette

#### CREAMY SMOKED TOMATO BISQUE ✨ ✨ ✨

Basil Pesto, Herbed Croutons

#### DOUBLE BAKED BLUE CHEESE SOUFFLÉ

Vegetarian Parmesan Coulis, Red Onion Marmalade

#### CREAMY SALMON RILLETTE\* ✨ ✨ ✨

Cucumber-Caper Salad, Caviar

### Entrées

#### HERB CRUSTED HADDOCK FILET ✨ ✨

Roasted Potatoes, Red Peppers, Green Olives, Tomato-Olive Oil Sauce

#### BROILED LOBSTER TAIL ✨ ✨ ✨

Rice Pilaf, Steamed Broccoli, Drawn Butter

#### BEEF WELLINGTON\* ✨

Puff Pastry Wrapped Beef Tenderloin, Mushroom Duxelles; Veal Black Truffle Reduction, Petit Sautéed Vegetables, Duchess Potatoes

#### CREAMY WILD MUSHROOM RISOTTO ✨ ✨ ✨

Black Truffle, Vegetarian Parmesan

#### SLOW ROASTED LEG OF LAMB\* ✨ ✨ ✨

Ratatouille, Roasted Potatoes, Cabernet-Mint Sauce

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Classic Cocktail Sauce

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Shallots, Garlic, Parsley, Pernod Butter

#### FRENCH ONION SOUP \*

Herb Croutons, Melted Gruyère Cheese

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## CELEBRITY SIGNATURES

### Starters

#### GREEN LEAF AND RADICCHIO LETTUCES \* 🐠

Radish, Smoked Bacon, Toasted Croutons

#### CHOP CHOP COMPOSED SALAD \* ✖ ✖ 🐠 🥬

Celery, Carrots, Romaine Lettuce,  
Dijon Mustard Vinaigrette

#### SPINACH TURNOVER \*

Ricotta & Spinach Stuffed Puff Pastry  
Creamy Emmental Cheese Sauce, Black  
Olives, Italian Parsley

#### SPICED LOUISIANA GUMBO \*

Andouille Sausage, Rice, Okra

#### PROSCIUTTO DI PARMA \* ✖ ✖

Melon, Arugula, Shaved Parmesan

### Entrées

#### SAUTÉED TILAPIA FILET \* 🐠

Puttanesca Style Sauce, Olives, Capers,  
Garlic, Tomato, Cavatelli-Kale Pasta

#### OVEN ROASTED TURKEY

Sage Stuffing, String Bean Gratin, Candied  
Sweet Potatoes, Giblet Gravy, Cranberry Relish

#### PORK SCALOPPINI MARSALA \*

Wild Mushrooms, Polenta Fries

#### HOMEMADE GNOCCHI AI QUATTRO FORMAGGI \*

Creamy Four Cheese Sauce, Italian Parsley

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**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

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*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

\* **POTAGE CULTIVATEUR SOUP**  
Slow Cooked Vegetables Snipped Chives

\* **WILD MUSHROOMS  
AND BRIE VOL-AU-VENT**  
Wild Mushrooms, Brie Cheese, Watercress-Radish Salad

**ENDIVE SALAD WITH BEETROOT**  
Golden Beets, Radicchio, Tarragon, Roquefort Cheese

### ENTRÉES

**CASSOULET OF DUCK CONFIT** ✕ 🐷 ✕  
Slowly Simmered Beans, Toulouse Sausages,  
Roasted Garlic

**PAN SEARED CHICKEN BREAST** ✕ ✕  
Mustard, Morel Mushrooms, Gratin Dauphinois

**PAN SEARED HALIBUT** ✕ ✕  
Champagne Beurre Blanc, Haricot Vert, Turnips

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Classic Cocktail Sauce

#### ESCARGOTS À LA BOURGUIGNONNE \* ✖ ✖

Shallots, Garlic, Parsley, Pernod Butter

#### FRENCH ONION SOUP \*

Herb Croutons, Melted Gruyère Cheese

### Classics Entrées

#### BROILED SALMON\* ✖ ✖ ✖

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

#### GRILLED CHICKEN BREAST \* ✖ ✖

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

#### GRILLED NEW YORK SIRLOIN STEAK\* ✖ ✖ ✖

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### HAWAIIAN TUNA POKE\* ✖ 🐠 🟢

White Soy, Sesame, Jicama, Asian Pear, Sticky Rice

#### QUINOA SALAD \* ✖ ✖

Dried Apricot, Crispy Bacon, Mustard Vinaigrette

#### MESCLUN GREENS ✖ ✖

Goat Cheese, Dried Cranberries, Parmesan Crouton

#### SMOKED HAM AND SPLIT PEA SOUP \*

Parmesan Crouton

#### POACHED ANJOU PEAR & GORGONZOLA CHEESE

Baked in Phyllo Pastry, Port Wine Reduction

### Entrées

#### BROILED AUSTRALIAN SEA BASS ✖ ✖ 🐠

Sautéed Potatoes, Fennel, Sun-Dried Tomatoes, Red Pepper Sauce

#### CRISPY CHICKEN ROULADE \*

Mushrooms & Swiss Cheese Stuffed; Mashed Potatoes, Roasted Asparagus, Cherry Tomatoes, Chicken Jus

#### MOROCCAN SPICED LAMB KEBAB\* ✖ 🟢

Bulgur Salad, Dried Fruit, Almonds, Olives, Cucumber Raita

#### BEEF BOURGUIGNON \* ✖ ✖ 🐠

Bacon, Pearl Onions, Mushrooms, Red Bliss Potatoes, Carrots

#### PAPPARDELLE CON FUNGHI \*

Wide Ribbon Noodles, Wild Mushroom Ragoût; Basil, Goat Cheese

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Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

#### GRILLED CHICKEN BREAST \* ✖ ✖

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

#### GRILLED NEW YORK SIRLOIN STEAK\* ✖ ✖ ✖

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### ARUGULA SALAD ✖ ✖ 🌿

Vegetarian Parmesan, Tomatoes, Lemon Vinaigrette

#### COBB SALAD \* ✖ ✖

Iceberg Lettuce, Turkey, Tomatoes, Boiled Eggs, Cheddar Cheese

#### CREAMY CELERY ROOT SOUP ✖ ✖ 🌿

Caramelized Apples, Chives

#### WARM GOAT CHEESE CROUSTILLANT \* ✖ 🌿

Red & Yellow Sweet Bell Pepper Salad

#### VITELLO TONNATO\* ✖ ✖ ✖ 🐠

Roasted Veal, Tuna-Caper Sauce, Arugula Salad

### Entrées

#### ATLANTIC POLLOCK \* ✖ ✖ 🐠

White Cannellini Beans, Spinach, Piquillo Peppers, Lemon-Oregano Olive Oil Vinaigrette

#### CHICKEN CHIQUITA

Coconut Crusted Ham & Banana Stuffed Chicken Breast; Wilted Spinach, Coconut Rice, Madras Curry Sauce

#### DUO OF PORK \* ✖ ✖

Braised Pork Cheeks, Roasted Pork Tenderloin, White Bean Puree, Roasted Carrots

#### AGED PRIME RIB OF BEEF\* ✖ ✖ ✖

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

#### CREAMY CORN FARROTTO \* ✖ 🌿 ✔

Succotash, Basil, Vegetarian Parmesan

✖ ✖ Gluten Free   🌿 Vegetarian   \* ✖ ✖ No Sugar Added   🐠 Lactose Free   ✔ Fit Fare

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## CLASSIC

### Classic Starters

#### CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

#### CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

#### ESCARGOTS À LA BOURGUIGNONNE ✨ ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

#### FRENCH ONION SOUP ✨

Herb Croutons, Melted Gruyère Cheese

### Classics Entrées

#### BROILED SALMON ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

#### GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

#### GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### CURED ATLANTIC SALMON ✨ ✨ ✨

Fresh Dill, Red Onion-Cucumber Salad

#### MÂCHE SALAD ✨ ✨ ✨

Sliced Strawberries, Blue Cheese

#### PANZANELLA SALAD ✨

Teardrop Tomatoes, Focaccia Croutons, Basil, Fresh Mozzarella, Olives, Cucumbers

#### CREAM OF CHICKEN ✨ ✨

White Truffle, Braised Leeks

#### BBQ PORK SPRING ROLL ✨

Chipotle Coleslaw, White Truffle BBQ Sauce

### Entrées

#### ALMOND CRUSTED HAKE ✨ ✨ ✨

Bell Peppers, Zucchini, Eggplant, Carrot, Curry

#### PAN SAUTÉED DUCK BREAST ✨ ✨ ✨

Braised Red Cabbage, Celeriac Purée, Blackberry Jus

#### TENDER BRAISED VEAL ✨

Wrapped in Phyllo, Butternut Squash Puree, Crispy Brussels Sprouts

#### BEEF BROCHETTE ✨ ✨ ✨

Basmati Rice, Marinated Grilled Vegetables, Chimichurri

#### VEGETABLE WELLINGTON ✨

Stuffed with Spinach, Feta Cheese, Roasted Peppers, Mushrooms; Served with Creamy Roasted Garlic Sauce

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#### CHILLED SHRIMP COCKTAIL \* ✖ 🐠

Classic Cocktail Sauce

#### ESCARGOTS À LA BOURGUIGNONNE \* ✖ 🌿

Shallots, Garlic, Parsley, Pernod Butter

#### FRENCH ONION SOUP \*

Herb Croutons, Melted Gruyère Cheese

### Classics Entrées

#### BROILED SALMON\* ✖ 🌿

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#### GRILLED CHICKEN BREAST \* ✖ 🌿

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

#### GRILLED NEW YORK SIRLOIN STEAK\* ✖ 🌿

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### FLUKE CEVICHE\* ✖ 🐠 🍋

Citrus, Jalapeno, Avocado, Cilantro, Candied Kumquat, Popcorn

#### GREEK SALAD \* ✖ 🌿

Cucumber, Tomatoes, Feta Cheese

#### MIXED GREENS AND RED PEPPER SALAD \* ✖ 🐠 🌿

Red Radishes

#### CREAMY SHELLFISH BISQUE \* ✖ 🌿

Yellow Corn Flan, Sweet Peas

#### CRISPY SALT COD

#### BACALAO CROQUETTES \*

Sun-Dried Tomato Aioli

### Entrées

#### CRAB CRUSTED FLOUNDER \*

Saffron Nage with Green Asparagus, Steamed Potatoes

#### SOUTHERN HERB ROASTED

#### HALF CHICKEN

Red Bliss Mashed Potatoes, Collard Greens, Buttermilk Cornbread, Pan Gravy

#### FUSILLI PASTA

Chicken, Balsamic Vinegar, Sun-Dried Tomatoes, Goat Cheese, Pine Nuts

#### SEARED STRIP STEAK\* ✖ 🐠 🍋

Root Vegetable Hash, Watercress, Chipotle Carrot Sauce

#### VEGETABLE BIRYANI BASMATI RICE \* 🌿

Potatoes, Peas, Carrots, Turmeric; Served with Cucumber Raita

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#### ESCARGOTS À LA BOURGUIGNONNE \* ✖ 🌿

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#### FRENCH ONION SOUP \*

Herb Croutons, Melted Gruyère Cheese

### Classics Entrées

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#### GRILLED CHICKEN BREAST \* ✖ 🌿

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

#### GRILLED NEW YORK SIRLOIN STEAK\* ✖ 🌿

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### AHI TUNA NIÇOISE\* ✖ 🌿 🐠

Potatoes, Eggs, Niçoise Olives, Green Beans, Anchovy, Mustard Vinaigrette

#### CHICORY APPLE PEAR SALAD ✖ ✔

Toasted Walnuts, Blue Cheese, Cider Vinaigrette

#### WILD MUSHROOM-BARLEY SOUP \* ✖ 🐠 🌿

Mixed Vegetables

#### MOREL MUSHROOM AND CHICKEN TERRINE 🐠 ✔

Onion Marmalade, Pickled Vegetables, Whole Grain Mustard, Toasted Sourdough

#### CREAMY SPINACH AND ARTICHOKE DIP \* 🌿

Parmesan Pita Chips

### Entrées

#### GRILLED SNAPPER FILET \* ✖ 🌿 🐠

Chorizo, Roasted Red Peppers, Garbanzo Beans, Fresh Basil

#### CHICKEN KIEV \* ✖

Herb & Garlic-Stuffed Chicken Breast with Creamy Mashed Potatoes, Sautéed Green Beans

#### GRILLED HONEY GLAZED PORK CHOP ✖ 🌿

Braised Red Cabbage, Sweet Potato Purée, Roasted Pears

#### SLOW ROASTED BEEF BRISKET \* ✖

Boston Baked Beans, Braised Collard Greens, Buttermilk Corn Bread

#### TIKKA MASALA TOFU \* ✖ 🌿

Spinach, Green Lentils, Okra, Red Pepper; Served with Paratha

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### Classics Entrées

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Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### TRADITIONAL STEAK TARTARE\* ✖ ✖

Marinated Capers, Red Onion, Arugula

#### SEASONAL MIXED LETTUCE \* ✖ ✖ ✖

With Cucumbers, Chopped Hard Boiled Eggs, Scallions

#### TOMATO WATERMELON SALAD \* ✖ ✓

Basil, Feta, Sourdough Croutons, Sherry Vinaigrette

#### DUCK CONSOMMÉ \* ✖ ✖ ✖

Shiitake Mushrooms, Leeks, Sugar Snap Peas

#### WILD MUSHROOM VOL-AU-VENT \* ✖

Ragoût of Wild Mushrooms, Thyme Truffle Cream Sauce

### Entrées

#### MOROCCAN SPICED AHI TUNA STEAK\* ✖ ✖ ✖

Pistachio Couscous, Spinach, Raisins, Harissa Vinaigrette

#### ROASTED CHICKEN BREAST \* ✖ ✖ ✓

Buttermilk Grits, Roasted Vegetables, Chicken Jus

#### LAMB CHOPS PROVENÇAL\* ✖

Herb Crusted Lamb Chops, Ratatouille, Roasted Potatoes, Cabernet-Mint Sauce

#### CLASSIC CHATEAUBRIAND\* ✖ ✖

Turned Potatoes, Glazed Haricots Verts, Shiraz Braised Shallots, Choice of Béarnaise or Madeira Sauce

#### MEDITERRANEAN PHYLLO TART \* ✖

Artichokes, Vegetable "à la Grecque", Red Pepper Coulis

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### Classics Entrées

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Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

## CELEBRITY SIGNATURES

### Starters

#### VENISON CARPACCIO\* ✨ ✨ ✨ ✓

Roasted Cauliflower, Arugula, Shaved Parmesan, Lemon Vinaigrette

#### BABY MIZUNA ✨ ✨ ✨ ✨

Shaved Apples, Julienne Fennel

#### WALDORF CHICKEN SALAD ✨ ✨ ✓

Chicory, Grapes, Celery, Toasted Walnuts, Curry Vinaigrette

#### NEW ENGLAND STYLE CLAM CHOWDER ✨

Smoked Bacon, Oyster Crackers

#### DUCK CONFIT ✨ ✨ ✨

Frisée Lettuce, Dijon Vinaigrette, Cabernet Reduction

### Entrées

#### SEARED CODFISH ✨ ✨ ✨

Creamy Velouté, Clams, Yellow Corn, Leeks, Potatoes

#### TRADITIONAL COQ AU VIN ✨

Burgundy Braised Chicken with Pancetta, Mushrooms, Pearl Onions, Pomme Mousseline

#### CRISPY PORK SCHNITZEL ✨

Creamy Savoy Cabbage, German Potato Salad

#### KOBE BEEF MEAT LOAF ✨

Charred Baby Corn, Carrots, Potato Purée, Beef Jus

#### GOLDEN BAKED FRENCH POT PIE ✨ ✨

Grilled Tomatoes, Champignons de Paris, Creamy Tarragon Velouté

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