

THE CHEF PRESENTS

We take pride in presenting Chef Michel Roux's recommendation for this evening's meal, foods especially designed to complement each other and provide a fine dining experience.

SMOKED SALMON CLAUDINE

*An envelope of Smoked Salmon
filled with Smoked Trout and Salmon Mousse
complemented by a refreshing Cucumber Relish*

CREAM CAROLINE

A smooth creamy Corn Potage

TOMATO SALAD

*Iceberg Lettuce with Red Onions and Basil,
the Chef suggests Oriental Vinaigrette*

DUCKLING A L'ORANGE

*Crisply roasted Long Island Duckling
complemented by the traditional Orange Sauce, served with Berny Potatoes*

APPLE TART TATIN

*A delicious French style preparation
with a Caramelized Top and a delicate Pastry Bottom,
served with Calvados Sauce*

THE WINE STEWARD SUGGESTS

The following Wines are recommended to complement the Chef's Selection

Chardonnay Raymond Vineyard, Napa Valley

Château Malescot, Saint Exupéry, Grand Cru Classé, Margaux

WINES BY THE GLASS

White: Chardonnay, Santa Carolina

Red: Cabernet Sauvignon, St. Francis, Sonoma

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee Iced Coffee

Tea, Herbal and Iced Tea Hot Chocolate Milk

Celebrity Cruises menus and service have been designed under the personal supervision of International Chef Michel Roux. He is unrivalled in Europe as one of the most innovative and exceptional of restaurateurs.

APPETIZERS

Smoked Salmon Claudine with Marinated Cucumber Relish

*Forest Mushroom Terrine

Smoked Ham and Cheese Fritters

Escargots à la Bourguignonne

SOUPS

Cream Caroline

Onion Soup

*Chilled Melon and Mint

SALADS

Tossed Belgian Endive and Romaine with Cucumber, Mushroom, Radish
and Oriental Vinaigrette

Sliced Tomato, Red Onion and Basil

Oriental Vinaigrette

Tarragon

Thousand Island

*Yogurt Pepper

ENTREES

Fillet of Halibut

*Broiled Halibut placed on a bed of Zucchini Spaghetti
enhanced with an Apple Cider Beurre Blanc*

Bavettine al Gamberi

*Pan-seared Shrimp Scampi, Garlic and Lemon presented on a bed of Bavettine
with oven roasted Tomato, grilled Bell Peppers, Basil and Extra-Virgin Olive Oil*

Duckling a l'Orange

*Crisply roasted Long Island Duckling
complemented by the traditional Orange Sauce, served with Berry Potatoes

*Roasted Pork Loin

*Stuffed with a mixture of sundried Tomatoes, Herbs and a touch of Wasabi,
presented on a delicate blend of Natural Juice flavored with Three Mustards*

Tournedo Forestiere

*Center cut Tenderloin of Beef broiled to perfection,
enhanced with Juniper Berry Sauce, Mushrooms and Market Vegetables*

DESSERTS

Warm Apple Tart Tatin, Calvados Sauce

Truffle Chocolate Cake

Cherries Jubilee

Pear Flan Souffle, Vanilla Sauce

*Meli-Melo Sherbet with Fresh Fruits

No Sugar Added Lemon Tulip with Fresh Fruits

Butter Pecan, Vanilla, After Eight or No Sugar Added Ice Cream

Today's Sherbet

A selection of refined Domestic and Imported Cheeses
served with Crackers and Biscuits

*Please turn page for Lean and Light Nutritional Information