

## COSMOPOLITAN COCKTAILS

<b>GARDEN NEGRONI</b>	12
Beefeater Gin, Cocchi Americano, Thyme, Rosemary, Cynar	
<b>LA BOHÈME</b>	12
Don Julio Blanco, Galliano, Fresh Lime, Oregano	
<b>FIZZING THYME</b>	12
Beefeater Gin, Fresh Lime, Thyme, Demerara	

## WINES BY THE GLASS

<b>WHITE WINES</b>	
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER	10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH	11
<b>RED WINES</b>	
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA	11
CARMÈNÈRE, 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

# .. COSMOPOLITAN EXCLUSIVES ..

### STARTERS

**\* CAULIFLOWER FLAN**  
GREEN APPLE, PUMPERNICKEL CROUTONS

**\* SALMON\* GRAVLAX**  
BOURSIN CHEESE, RADISH AND SCALLIONS

**\* YELLOW CORN SOUP**  
CHOPPED CHIVES

### ENTRÉES

**SPAGHETTI A LA MALLORQUIN**  
AGED MANCHEGO CHEESE, GARLIC BLOSSOM

**ROASTED CHICKEN CHOUCROUTE\***  
POTATO PURÉE, CIDER JUS, APPLE CONFIT, BACON,  
CARAWAY SEEDS

**PAN SEARED COD \*\***  
FAVA, EDAMAME, QUINOA, SMOKED TEA BEURRE BLANC

A 20% service charge will automatically be 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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