CYPRUS COCKTAILS KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES **OLD WORLD OLD FASHIONED** 12 Woodford Reserve, Yeni Raki, Orange Bitters, Figs We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by **AEGEAN SEA BREEZE** 12 Kendall-Jackson's Winemaster Randy Ullom. Ouzo, Fresh Grapefruit, Honey, Salt CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11 MED 12 CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" Calvados, Highland Park, Fresh Lemon, Orgeat **GRGICH HILLS "OPULENCE"** WINES BY THE GLASS PRIVATE LABEL FOR CELEBRITY CRUISES WHITE WINES RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10 Mike Grgich was the winemaker at Chateau Montelena for the 1973 SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley! **RED WINES** PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11 CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16 CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9 CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS

CYPRUS EXCLUSIVES

STARTERS

HOT MELTED CHEESE SAGANAKI

Kefalograviera Cheese, Lemon, Homemade Sourdough

GREEK MEZZE BOARD

Tzatziki, Hummus, Dolmas, Taramasakata*, Oilves & Feta, Pita Bread

GRILLED OCTOPUS

Gigante Beans Tomato Casserole, Lemon-Garlic Aioli, Water-Cress Petit Salad

ENTRÉES

GREEK STYLE SLOW BRAISED LAMB SHANKS

Roasted Baby Potatoes, Feta, Baby Eggplant, Lemon Zest

CYPRIOT SHORT RIBS

Olive Oil Potatoes, Apricot, Olives, Charred Onions

HOMEMADE KORDELIA PASTA

Smoke Metsovone Cheese, Boutari Wine Sauce, Bottarga*, Citrus Fragrance

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.

CELEBRITY SIGNATURES

Starters

ROASTED CARROT CUMIN SALAD ** > 0

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

Entrées

OVEN ROASTED JERK SPICED CHICKEN * **

Black Bean & Pineapple Rice Buttered Green Beans, Chicken Jus

SPINACH AND RICOTTA RAVIOLI *

Marinara, Vegetarian Parmesan Cream Sauce

AGED PRIME RIB OF BEEF* * **

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

CLASSICS

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

Entrées

BROILED SALMON* ** **

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

GRILLED CHICKEN BREAST * **

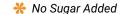
Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* * **

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables











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 *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