

Ocean Liners Restaurant

Welcome to The Ocean Liners specialty restaurant.

Heralding the inception of Art Deco design into shipbuilding, the Ile de France launched a new era in 1927. Her design combining European tradition and modern décor is reflected in the Ocean Liners Restaurant.

Showcasing a number of rare artifacts, this unique restaurant will whisk you back in time to an age of post-war jubilation and glamorous innovation.

Dining in the style of the great transatlantic passenger ships of the mid-twentieth century, guests enjoy such delicacies as Mushroom Crusted Rack of Colorado Lamb complemented by a vintage burgundy.

We are confident that both our professional teams - the back and front of house - will offer you a unique and memorable experience. We wish you a most pleasant evening in The Ocean Liners Restaurant.

Bon Appetit!

Reserve your table tonight and relive the enchantment of historic luxury.

Call extension 4707 between 9:00am and 6:00pm.

A cover charge of \$30 per person will be applied directly to your
Celebrity SeaPass Account.

Five senses
Gastronomic and Vineyard Tour

Course One

Pan Seared Foie Gras
Heirloom Tomato Confiture,
Duck Rillettes in Feuille de Brick,
Roast Ginger Sauce & Toasted Hazelnuts

Diver Scallop Wellington Style
Black Truffle Emulsion & Spinach Fondue
Puligny Montrachet, Louis Jadot, Burgundy

Vin de Constance, Klein Constantia, Stellenbosch

Course Two

Wild Mushroom Cappuccino
Porcini Gelato

Pinot Noir, Domaine Drouhin, Willamette Valley

Young Spinach & Frisée Salad
Shallot-Truffle Vinaigrette, Sunnyside Egg,
Pork Rillettes & Brioche Croûtons

Sauvignon Blanc, Cakebread Cellars, Rutherford

Course Three

Shellfish & Saffron Risotto
Jumbo Shrimp, Scallops & Tomato-Fennel Sauce

Chardonnay "Cervaro" Castello della Sala,
IGT, Antinori, Umbria

Crispy Loup De Mer
Roasted Artichoke, Eggplant Caviar,
Kalamata Olive Purée, Sun Dried Tomato Pesto
& Balsamic Reduction

Sangiovese-Brunello, Pian delle Vigne, IGT,
Tuscany

Trou Normand

Green Apple Sorbet with Calvados

Course Four

Five-Spice Crusted Cervena Venison Loin
Celery Root Fondant, Wilted Spinach,
Red Cabbage Marmalade & Lingonberry Sauce

Zinfandel, Chiarello Family Vineyards,
Giana, Napa Valley

Mushroom Crusted Rack of Colorado Lamb
Sweet Peas & Roasted Lamb Jus

Syrah, Lagier-Meredith, Mount Veeder

Desserts

Les Petits Desserts de l' Ocean Liners for Two
A Selection of Favorite Bite-Sized Desserts

Royal Tokaji, Aszu, 5 Puttonyos, Hungary

Valhrona Cocoa Croquant
Salted Caramel, White Coffee Ice Cream

Tawny Port, Taylor Fladgate 20 Years Old

Food and Wine Pairing Fee
Eighty Nine Dollars
All Inclusive

Ocean Liners à la carte

Appetizers

Tian of Peekytoe Crab, Gravlax Salmon & Avocado Mousse
Salmon Pearls & Caviar- Dill Crème Fraîche

Escargots Tortellini
Smoked Applewood Bacon, Fricassée of Morels & Roasted Garlic-Parsley Foam

Crispy Seared Sweetbread
Shallots, Capers, Basil Purée, Lemon Zest & Sun Dried Tomatoes

Diver Scallop Wellington Style
Black Truffle Emulsion & Spinach Fondue

Pan Seared Foie Gras
Heirloom Tomato Confiture,
Duck Rillettes in Feuille de Brick,
Roast Ginger Sauce & Toasted Hazelnuts

Warm Goat Cheese Soufflé
Smoked Tomato Coulis, Parmesan Cream & Basil Pesto

Soups & Salads

Creamy Maine Lobster Bisque
Leek and Shallot Flan, Cognac Cream & Crispy Sweet Yellow Corn Beignets

Wild Mushroom Cappuccino
Porcini Gelato

Phyllo Baked Anjou Pear with Roquefort Cheese
Lollo Rosso Lettuce, Spicy Pecans & Port Wine Reduction

Bouquet of Mixed Greens, Herbs & Cucumber
Shaved Hearts of Palm, Toasted Almonds & Vanilla-Citrus Vinaigrette

Heirloom Tomato Salad, Buffalo Mozzarella, Apple & Cantaloupe
Micro Basil & White Balsamic Emulsion

Young Spinach & Frisée Salad
Shallot-Truffle Vinaigrette, Sunnyside Egg, Pork Rillettes & Brioche Croûtons

Caviar

Golden Osetra or Sevruga Caviar
with Traditional Condiments and Buckwheat Blinis
- Market Price -

Entrées

✦ **Dover Sole Véronique**
Pan Seared Golden Brown, à la Véronique
with Green Grapes & Beurre Noisette

Lobster Tail "Your Way"
Delicate Warm Water Rock Lobster Tail Prepared;
Classic Thermidor Style, Broiled or Steamed,
Crispy Potato Basket,
Glazed Asparagus & Clarified Butter

✦ **Pan Seared Filet Mignon**
Larratte Pommes Purée, Honshimeji Mushrooms,
Hancots Verts, Green Peppercorns
& Cognac Cream Sauce

Sautéed French Turbot
Ginger Infused Spaghetti Squash, Green Asparagus
& Lemongrass Nage

Shellfish & Saffron Risotto
Jumbo Shrimp, Scallops & Tomato-Fennel Sauce

Crispy Loup De Mer
Roasted Artichoke, Eggplant Caviar,
Kalamata Olive Purée, Sun Dried Tomato Pesto
& Balsamic Reduction

Sautéed Muscovy Duck Breast
Spiced Duck Leg Confit in Almond Crusted French Toast
& Raisin-Apple Compote au Jus

Mushroom Crusted Rack of Colorado Lamb
Sweet Peas & Roasted Lamb Jus

Five-Spice Crusted Cervena Venison Loin
Celery Root Fondant, Wilted Spinach,
Red Cabbage Marmalade & Lingonberry Sauce

"Surf & Turf" Duo of Petit Roasted Lobster Tail & Filet Mignon
Cabernet Demi Glace, Bouquet of Vegetables
& Pomme Mousseline

✦ Indicates Entrées Prepared Table Side

Desserts

Strawberry-Rhubarb Clafoutis
Lemon Verbena Sorbet, Cherry Amarena

Valhrona Cocoa Croquant
Salted Caramel, White Coffee Ice Cream

Crêpe Ballon Rouge
Balsamic Strawberries, Vanilla Ice Cream
and Chamberlin Sauce

Quattro Apples
Apple Walnut Cake, Calvados Crème Brûlée,
Apple Crystalline Sorbet, Oven Roasted Apples

Dark Chocolate Soufflé
Crème Anglaise à la Gousse Tahitienne

Grand Marnier Soufflé
Macerated Fresh Mango

**Les Petits Desserts
de l' Ocean Liners for Two**
A Selection of Favorite Bite-Sized Desserts

Assorted Gelato and Sorbetto Degustation
Chocolate, Pistachio, Mango & Strawberry

Beverages

Coffee

Single Espresso	3
Double Espresso	4
Espresso Macchiato	3
Cappuccino	4
Caffé Latte	4

Tea

Earl Grey	2.5
Chamomile	2.5
Mint Verbena	2.5
Caribe	2.5

Ports

Fonseca "Late-Bottled Vintage" Port	7
Graham's Malvedos 1998	14
Dow's 1985	18
Tawny Port, Taylor 10 year old	14
Tawny Port, Taylor 20 year old	17