



Jacques Van Staden

On behalf of the more than 420 talented food and beverage professionals on Celebrity Millennium, it is my great pleasure to welcome you on board! This is the first of many evenings where we will have the privilege of sharing our distinctive brand of hospitality, defined by our blend of globally influenced classic and contemporary dishes, our highly personalized, caring service from our Academy trained professionals and our unique sense of Celebrity style.

It's a pleasure to welcome you aboard! Chef Jacques Van Staden

Classic Dinner Favorites

Appetizers

Chilled Jumbo Shrimp Cocktail
with Horseradish Cocktail Sauce

Escargots à la Bourguignonne
with Shallots, Garlic, Parsley and Pernod Butter

Celebrity Antipasti Platter
Selection of Cured Meats & Artisan Cheese
with Marinated Olives and Roasted Red Peppers

Soups & Salads

Baked French Onion Soup
with Herb Croutons & Melted Gruyère Cheese

Creamy Lobster Bisque
with Cognac Cream and Finely Chopped Tarragon

♥Caprese Salad
Vine Ripe Tomatoes Layered with Buffalo Mozzarella
and Arugula; Tossed in Extra Virgin Olive Oil
and Balsamic Vinaigrette

Classic "Caesar" Salad
Crispy Hearts of Romaine Lettuce
with Garlic Croutons & Parmesan Cheese
also available entrée-sized
with Grilled Chicken Breast or Poached Shrimp

Entrées

♥Fresh Alaskan King Salmon
with Boiled Potatoes and Grilled Asparagus;
Served Plain or with Classic Hollandaise Sauce

Herb Marinated Grilled Chicken Breast
with Red Bliss Mashed Potatoes, Steamed Broccoli,
Honey Glazed Carrots and Thyme Jus

Certified Black Angus
Grilled New York Sirloin Steak
with Loaded Baked Potato, Caramelized Shallots, Ten-
der Green Beans and Beurre Maître d'Hôtel

"Choice Of" Side Dishes:
Baby Peas, Steamed Green Beans, Broccoli,
Rice Pilaf, Mashed Potatoes
or Loaded Baked Potato with Traditional Toppings

Desserts

New York Cheesecake
with Fresh Homemade Berry Compote

Apple Pie à la Mode
Our One of a Kind Blend of Golden Delicious Apples in
Seasoned Brown Sugar; Baked in a Crispy Dough

Crème Brûlée
Delightfully Balanced Vanilla Infused Custard
with Caramelized Sugar Topping

• A selection of Domestic and Imported Cheeses Served with Crackers and Biscuits •

Your Sommelier Recommends

Our highly skilled Cellar Master has selected the following wines to complement this evening's menu:

By the Bottle:

White: Chardonnay "Vintner's Reserve"
Kendall Jackson, California
38
Red: Merlot, Matanzas Creek, Sonoma
59

By the Glass:

White: Pinot Grigio, Bollini, Trentino
7.5
Red: Château Castera, Cru Bourgeois Supérieur, Médoc
10



Appetizers

- ♥ Tropical Fruit Medley
Hand-Carved Exotic Tropical Fruits
Topped with Lychee Nut and Maraschino Cherry
- ♥ Tender Roasted Red Beets
Roasted Red Beets Topped
with Feta Cheese and Sherry Vinaigrette;
Served with Teardrop Tomatoes and Mixed Greens
- Chilled San Francisco Crab Louis
A Composed Blend of Delicate Blue Crab Claw Meat
Served Over Fresh Avocado
- ★ Baked Farm Goat Cheese Tart
A Savory Goat Cheese Tart Served Warm
with Roasted Red Peppers and Aged Balsamic Syrup

Soups & Salads

- ★ A Taste of Celebrity Infinity's
"SS United States" Restaurant
Wild Forest Mushroom Cappuccino
with Porcini Mushroom Dust
- ♥ Belgian Endive and Arugula Salad
with Red Delicious Apples and Candied Pecans
- ♥ Angus Beef Consommé
Chiffonade of Wild Chives and Root Vegetables
- ♥ Red Pepper and Mesclun Salad
with Toasted Peanuts, Pickled Ginger
and Fresh Cilantro
- ♥ Chilled Gazpacho Andalouse
Parmesan Croutons
- Our homemade dressings tonight are:
Roquefort • Citrus
Pinot Noir Vinaigrette • Lemon

Entrées

- Spaghetti alla Carbonara
Rich and Creamy Pasta Topped with Crispy Pancetta, Chopped Eggs,
Shaved Parmesan Cheese, Italian Parsley and Roasted Garlic
- ♥ Herb Crusted Merluza
Delicate Spanish White Fish Served with a Tomato Rice Timbale, Grilled Zucchini
and Ratatouille Vinaigrette
- "Grandmother's Style" Coq Au Vin
A Classic French Dish of Burgundy Braised Chicken with Pancetta, Mushrooms,
and Pearl Onions; Served with Pomme Mousseline and Flaky Puff Pastry Leaf
- ★ Lamb Shank "Tagine Style"
Moroccan Spiced Marinated Lamb Shank; Slowly Braised with Harrissa, Root Vegetables,
Dried Apricots and Raisins; Served over a Bed of Citrus Infused Cous Cous with Carrot-Mint Slaw
- Aged Prime Rib of Beef
Coated with our Signature Rub and Roasted to Perfection; Served with Chive and Sour Cream
Fork Mashed Potatoes, Sweet Glazed Baby Carrots, Green Beans and Pan Gravy
- ♥ Grilled Vegetable Kebab
Fresh Skewered and Grilled Seasonal Vegetables Served with Citrus Basmati Rice,
Golden Raisins and Toasted Pine Nuts

★ Chef Jacques Van Staden's Recommendation
♥ "Renew" Heart Healthy ♥ Vegetarian



Appetizers

♥ **Ambrosia of Fresh Fruit Cocktail**
Tropical Fruit Carpaccio with Fresh Fruit Medley
and Shaved Plum

♥ **Classic Vitello Tonnato**
Chilled Roasted Veal Tenderloin; Served Thinly Sliced
with Tuna-Caper Dressing and Fresh Arugula

★ **A Taste of Celebrity Solstice's
"Tuscan Grille" Restaurant
Assorted Crostini per Due**
Tomato and Basil, Olive Tapenade,
Red Pepper Pesto, Sun Dried Tomato,
Arugula, Mozzarella and Prosciutto Stick

♥ **Caribbean Cod Fritters**
Crispy Fried Spiced Cod Fritters with Island Slaw
and Plum Tomato Coulis

Soups & Salads

♥ **Asian Consommé**
with Duck Wonton and Cabbage

★ ♥ **Seasonal Greens Salad**
with Cucumbers, Carrots, Raisins
and Balsamic Vinaigrette

♥ **Cream of Sweet Corn Soup**
with Spicy Chorizo and Diced Chives

♥ **Belgian Endive and Fresh Pear Salad**
with Celery Root, Dried Cranberries
and Candied Walnuts

★ **Traditional Leek and Potato
Vichyssoise**
with Chicken Stock and Savory Cream

Our homemade dressings tonight are:
Calypso • Balsamic Vinaigrette
Thousand Island • Creamy Garlic

Entrées

♥ **Grilled Wahoo Filet**
With Sautéed Lyonnaise Potatoes, Caramelized Onions, Artichoke-Tomato Ragoût,
Green Asparagus and Herb Beurre Blanc

♥ **Mediterranean Seafood Risotto**
Golden Saffron Risotto with a Mélange of Scallops, Shrimp, Mussels, Monkfish, Roasted Eggplant
and Cherry Tomato; Garnished with Italian Parsley

♥ **Chicken "Wellington"**
Delicate All White Meat Chicken Breast, Baked Golden Brown; With Wild Mushroom Ragoût,
Glazed Green Asparagus, Grilled Pear Williams and Black Perigord Truffle Jus

♥ **Classic Cochon à la Moutarde**
Tender Pan Seared Pork Medallions
Served with Creamy Dijon Mustard Sauce, Caramelized Pearl Onions,
Braised Mushrooms, Rice Pilaf, Sautéed Spinach and Carrot Flan

★ **La Française Entrecôte Café de Paris**
Pan Seared Aged Sirloin Steak with Grilled Jumbo Green Asparagus,
Pommes Allumettes and Herb Compound Butter

♥ **Creamy Lemon Ricotta Ravioli**
With Sautéed Spinach and Crunchy Parmesan Tuile

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Appetizers

☛ Citrus Delight

A Refreshing Medley of Pink Grapefruit, Red and Green Apples and Naval Oranges Drizzled with Cranberry Apple Vinaigrette

Chicken Liver Parfait

Delicately Prepared Chicken Liver Pâté, Crusted in Toasted Pistachios with Micro-Herb Salad and Ruby Port Reduction

★ A Taste of Celebrity Infinity's "SS United States" Restaurant Shellfish and Saffron Risotto

Jumbo Shrimp, Scallops with Tomato-Fennel Sauce

Classic Oysters Rockefeller

The Legendary Offering of Baked Oysters Topped with Creamed Spinach and Hollandaise Sauce

Soups & Salads

Baked Potato Cream Soup

with Potato/Garlic Cream and Sautéed Frog Legs

♥ Clarified Chicken Broth

with Zucchini Noodles and Julienne Carrots

★ Silky Smooth Strawberry Soup

Topped with Lemon Zest Cream

♥ Green Leaf and Iceberg Lettuce

with Zucchini, Yellow Squash, Celery, Scallions and Teardrop Tomatoes

★ Radicchio and Watercress Salad

with Plum Tomatoes and Herb Vinaigrette

Our homemade dressings tonight are:

Walnut Vinaigrette • Celebrity
Raspberry Emulsion • Lemon & Thyme Vinaigrette

Entrées

Rigatoni Bistecca

Grilled New York Strip Steak Served Over Rigatoni Pasta and Tossed with Garlic Cream Sauce, Roasted Plum Tomatoes, Fresh Arugula and Button Mushrooms; Garnished with Gorgonzola Crumbles

Lemon Sole and Shrimp Quenelles

Delicately Poached Lemon Sole Served on Fennel-Pernod Purée, Julienne of Vegetables and Pommes Tournées; Garnished with Avruga Caviar and Saffron & Shrimp Nage

Turkey Parmigiano Reggiano

Pan Seared Turkey Breast Served Over a Bed of Penne Pasta; Topped with Signature Marinara Sauce, melted Mozzarella and shaved Reggiano Parmesan Cheese Pan

Slow Roasted Pork Belly Roulade

Served with Caramelized Black Pudding, Apple-Pear Coulis, Potato Fondant and Creamy Savoy Cabbage Compote

★ Cajun Blackened Ribeye Steak

"Blackened" Aged Ribeye Served with Dirty Rice, Pineapple-Mango Salsa, Steamed Broccoli Florets, Tobacco Onions and Tarragon-Citrus Béarnaise

♥ Toasted Israeli Couscous Cake

With Asparagus Spears, Cherry Tomatoes, Zucchini Ribbons, and Balsamic Beurre Blanc

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