

# *Jus* Jacques Van Staden

It has been our great pleasure to share this special time on board with you. We trust our culinary journey together has brought treasured moments of delight while helping you gain new insights and a genuine appreciation for the wonderful world of food and wine. We genuinely appreciate your choice of Celebrity Cruises and look forward to welcoming you back on board very soon!  
Wishing you a pleasing culinary journey, 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*

**♥Broiled Atlantic 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

**Grilled New York Sirloin Steak**  
with Loaded Baked Potato, Caramelized Shallots,  
Tender 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: Muller Catoir, Mussbach, Kabinett, Pfalz,  
Germany  
35  
Red: Campuget 1753, Rhône Valley, France  
40

### **By the Glass:**

White: Vioignier, Paul Jaboulet Aîné, Rhône Valley,  
France  
5.5  
Red: Cabernet Sauvignon, Wente, Livermore Valley  
7.5

*JVS* ★  
Jacques Van Staden

*Appetizers*

♥ Shaved Cantaloupe  
and Honeydew

Topped with Fresh Raspberries  
and a Dash of Galliano Liqueur

**Thai Marinated Beef Salad**

with Crispy Rice Noodles, Pickled Cucumber,  
Creamy Papaya Coulis, and Chile Lime Sauce

**Crispy Potato Gnocchi**  
with Parmesan Basil Cream

★ **Tender Braised Duck Leg**

with Frisée Lettuce, Dijon Vinaigrette  
and Cabernet Reduction

*Soups & Salads*

★ **Louisiana Gumbo**

with Baby Shrimp, Andouille Sausage  
and Sliced Okra

**Forest Mushroom Broth**

with Goat Cheese Crostini

♥ **Chilled Tropical Fruit Nage**

with Lime Cream and Fresh Mint

★ ♥ **Watercress, Orange  
and Avocado Salad**

with Field Greens, Chopped Celery,  
Julienne Tomato and Shaved Cucumber

♥ **Duo of Baby Mizuna**

with Pearl Apples and Julienne Fennel

*Our homemade dressings tonight are:*

Walnuts • Russian

Italian Vinaigrette • Celebrity

*Entrées*

**"A Taste of the Caribbean"**  
**Pan Seared Tilapia Filet**

with Tropical Fruit Ceviche, Key Lime Essence and Fresh Cilantro

**Toasted Orzo Pasta**

with Wild Fresh Water Crayfish Tails, Seared Rockfish, Organic Sun Dried Tomato  
and Roasted Tomato Coulis

★ **"JVS" Signature Thai Coconut Shrimp**

Sautéed Jumbo Tiger Shrimp in Lemongrass-Ginger Yellow Curry-Coconut Sauce;  
Served Over a Bed of Fragrant Jasmine Rice with Straw Mushrooms,  
Bamboo Shoots & a Crispy Carrot Nest

**Osso Buco alla Milanese**

Generous Portion of Milk Fed Veal Shank, Braised with Vegetable Mirepoix,  
Roasted Artichokes and Served Over Herb Mashed Potatoes;  
Topped with Traditional Italian Gremolata and Savory Veal Jus

**Oven Roasted Peppercorn Prime Rib**

Black Peppercorn Rubbed Prime Rib Served with Crispy Elephant Garlic, Hasselback Potatoes,  
Sautéed Haricots Verts and Shallot-Horseradish Demi Glace

♥ **Pan Fried Coconut Tofu**

Delicate Coconut-Crusted Tofu Squares Served with Sautéed Bok Choy,  
Ginger Carrots and Citrus-Mint Yuzu Vinaigrette

★ Chef Jacques Van Staden's Recommendation

♥ "Renew" Heart Healthy ♥ Vegetarian