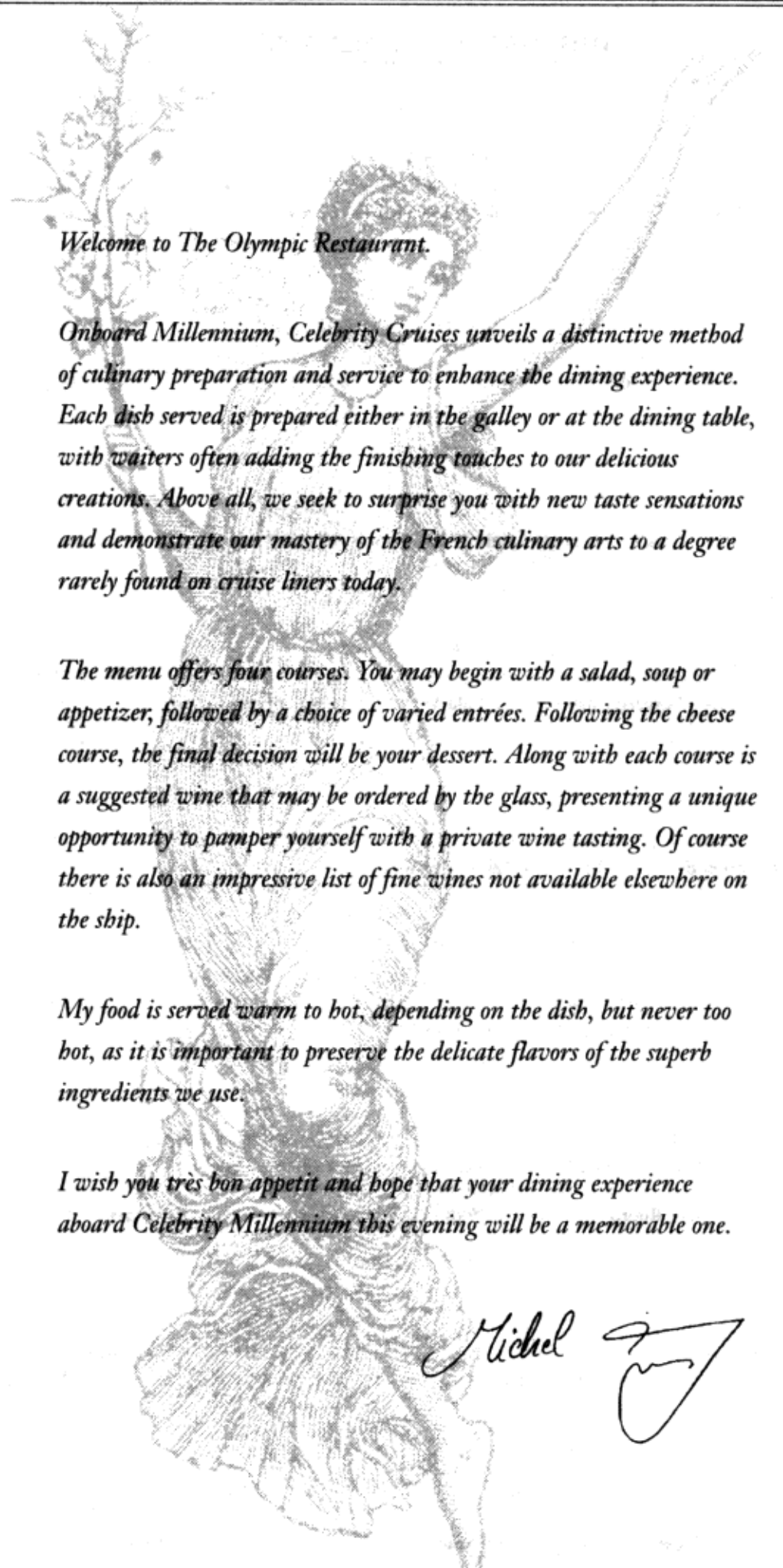




CELEBRITY MILLENNIUM - THE OLYMPIC



*Welcome to The Olympic Restaurant.*

*Onboard Millennium, Celebrity Cruises unveils a distinctive method of culinary preparation and service to enhance the dining experience. Each dish served is prepared either in the galley or at the dining table, with waiters often adding the finishing touches to our delicious creations. Above all, we seek to surprise you with new taste sensations and demonstrate our mastery of the French culinary arts to a degree rarely found on cruise liners today.*

*The menu offers four courses. You may begin with a salad, soup or appetizer, followed by a choice of varied entrées. Following the cheese course, the final decision will be your dessert. Along with each course is a suggested wine that may be ordered by the glass, presenting a unique opportunity to pamper yourself with a private wine tasting. Of course there is also an impressive list of fine wines not available elsewhere on the ship.*

*My food is served warm to hot, depending on the dish, but never too hot, as it is important to preserve the delicate flavors of the superb ingredients we use.*

*I wish you très bon appetit and hope that your dining experience aboard Celebrity Millennium this evening will be a memorable one.*

*Michel* 

## SOUPS, SALADS AND APPETIZERS

### Iced Tropical Paradise

*Chilled Exotic Fruit Soup garnished with Kiwi*

Sauvignon Blanc, Pouilly Fumé "Baron de L" 1996 - Domaine de Ladoucette    Bottle \$96    Glass \$24

### Lobster Velouté

*A creamy lobster broth*

Chardonnay, Meursault "Les Narvaux" 1998 - Olivier Leflaive    Bottle \$112    Glass \$28

### Caesar Salad

*A classic; tossed and served at your table*

Pinot Gris, Collio Pinot Grigio 1997 - Marco Felluga    Bottle \$41    Glass \$11

### Russian Salad

*A salad of diced vegetables, ham, tongue, a creamy mayonnaise, lobster and truffle*

Chardonnay, Cervaro Castello Della Sala 1999 - Marchesi Antinori    Bottle \$81    Glass \$21

### Chilled Asparagus, Sauce Gribiche

*Asparagus spears with a sauce of finely chopped capers, eggs, gherkins and parsley*

Sauvignon Blanc, Poggio alle Gazze 1999 - Tenuta dell Ornellaia    Bottle \$43    Glass \$11

### Tartare of Salmon Garnished with Quail Eggs

*Potted fresh and smoked salmon seasoned with herbs, lemon and fromage blanc*

Chardonnay, Hess Collection 1998    Bottle \$53    Glass \$13.50

### Shredded Smoked Chicken with Oriental Salad

*Sliced smoked breast of chicken served on ribbons of Chinese cabbage, toasted almonds and crispy rice noodles*

Arneis, Roero Arneis Neive 1998 - Bruno Giacosa    Bottle \$43    Glass \$11

### Stuffed Quail Glazed with Port Jelly

*Boned quail with a forcemeat of veal, chicken and pork flavored with green peppercorns*

Pinot Noir, Savigny-Lès-Beaune 1er Cru Les Bourgeots 1997 - Domaine Simon Bize    Bottle \$67    Glass \$17

### Goat Cheese Soufflé with Tomato Coulis

*Delicate warm goat cheese soufflé served with a creamy sauce and tomato coulis*

Sauvignon Blanc, Delatite Mansfield 1998    Bottle \$29    Glass \$7.50

## ENTREES

### Risotto Primavera

*Risotto of baby spring vegetables*

**Chardonnay, Rossj BASS Langhe D.O.C. 1998 - Angelo Gaja    Bottle \$67    Glass \$17**

### Grilled Fillet of Sea Bass

*Fillet of Sea Bass, brushed with tapenade and served with grilled vegetables*

**Chardonnay, Savigny-Lès-Beaune Blanc 1997 - Simon Bize    Bottle \$68    Glass \$17**

### Boston Scrod with Sauce Nantua

*Medallions of young cod with a rich shellfish sauce*

**Chardonnay, Puligny Montrachet 1997 - Louis Jadot    Bottle \$90    Glass \$23**

### Flambéed Scampi

*Prawns, wrapped in pancetta, flamed in Armagnac and served on a bed of rocket leaves*

**Chardonnay, Chassagne Montrachet 1996 - Colin Deléger    Bottle \$110    Glass \$28**

### Farm Raised Spring Chicken a L'Etouffée

*Farm chicken, cooked "en cocotte" with vegetables and the cooking juices  
finished with a thyme and tarragon butter*

**Pinot Noir, "Cuvée Laurene" 1997 - Domaine Drouhin    Bottle \$85    Glass \$21**

### Saltimbocca alla Romana

*Escalopines of veal with prosciutto, pan fried  
and served with a Marsala Sauce*

**Barbera, Sitorey Barbera "D.O.C." 1996 - Angelo Gaja    Bottle \$98    Glass \$25**

### Rack of Lamb en Croûte

*Rack of lamb coated with a mushroom duxelle,  
wrapped in puff pastry and baked until golden*

**Cabernet Sauvignon, Château Lynch Bages 1990    Bottle \$365    Glass \$91**

### Steak Diane

*New York steak cooked to your liking and served with garlic,  
parsley, Cognac and Worcestershire sauce*

**Zinfandel, Ravenswood Sonoma 1998    Bottle \$48    Glass \$12.50**

## CHEESE

A Selection of Cheeses served with Grapes and Apples

**Graham's Malvedos 1987    Bottle \$98    Glass \$14**

## DESSERTS

Crêpes Suzette

*A classic dessert of fine crepes flavored with orange and Grand Marnier*

**Muscat, Vin de Glacière 1999 - Bonny Doon    ½ Bottle \$30    Glass \$9**

Zabaglione flavored with Marsala

*A fluffy delicate Marsala flavored sabayon*

**Tawny Port, Taylors 10 years old    Bottle \$77    Glass \$11**

Waldorf Pudding served on the R.M.S. Olympic in 1914

*A creamy vanilla pudding flavored with a hint of nutmeg, diced apples and sultana grapes*

**Vin de Constance 1996 - Klein Constantia    Bottle \$75    Glass \$18**

Chocolate Soufflé

*The most classic and well-known light soufflé*

**Château Coutet 1986 - Barsac    Bottle \$98    Glass \$19**

Michel Roux's Favorite Bite Size Surprise Desserts

**Recioto della Valpolicella 1994 - Romano Dal Forno    ½ Bottle \$127**

Selection of Ice Creams and Sorbets

*Freshly churned ice creams and sorbets*