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MODERN CUISINE

Modern dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.

Crystal Cruises is proud to present these special selections created by:

Executive Chef — Franz Weiss   **Executive Pastry Chef — Harald Neufang**

APPETIZER

CITRUS CURED SALMON* | Horseradish, Spinach & Apple

GRILLED VEGETABLE & BUFFALO MOZZARELLA | Olive Oil Caviar, Balsamic Gel

SOUP

CAULIFLOWER SOUP | Roasted Artichoke & Hazelnut Cremolata

MAIN COURSE

FRESH COD* | Cumin Roasted Carrots, Sweet Potato, Curry Cream

POPPY SEED-BLACK PEPPER CRUSTED VENISON | Beet Root-Raspberry Purée, Brussels Sprouts, Juniper Berry Jus, Chestnut Croquettes

DESSERT

TROPICAL FRUIT SHERBET

ILE FLOTANTE | Soft Meringue, Sauce Anglaise & Mango Passion Fruit Salsa

BLUEBERRY BANANA TRIFLE | Blueberry Stew, Banana Bread & Banana Mousse

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese selection

WINES

For additional Connoisseur or all inclusive wine selections, please speak with your Sommelier.

CRYSTAL CONNOISSEUR SELECTION
WHITE
Georg Breuer, Riesling, "Nonnenberg,"
Rheingau, Germany 2015 | $65
RED
Vega Sicilia, Unico, Ribera del Duero,
Spain 2006 | $695

ALL INCLUSIVE WINE SELECTION
WHITE
Grüner Veltliner, Gobelsburger, Kamptal,
Austria 2018
RED
Pedroncelli, Zinfandel "Mother Clone,"
California 2017

*United States Public Health Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs increase your risk for food — borne illnesses, especially if you have certain medical conditions.

Indicates Vegetarian selections and may include dairy products

THURSDAY, NOVEMBER 7, 2019

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CRYSTAL **CLASSICS**

Classic Dishes are prepared using cooking techniques, equipment and ingredients on which the foundation of western cuisine was built.

APPETIZER

ESCARGOTS À LA BOURGUIGNON | Burgundy Snails in Garlic-Herb Butter

ARUGULA, CORN AND TOMATO SALAD | White Balsamic, Extra Virgin Olive Oil, Shaved Manchego Cheese

SOUP

FRENCH ONION SOUP | with Cheese Crouton

PASTA SPECIALITY

RIGATONI "PUTTANESCA" | with Anchovies, Capers, Tomatoes, Kalamata Olives, Chili Flakes and Italian Parsley

MAIN COURSE

FILET STEAK "DIANE"* | Armaganc-Green Peppercorn Sauce, Wild Mushrooms, Fresh Asparagus, Almond-Potato Ball

SAUTÉED, SLICED CALF'S LIVER | Marsala Sauce, Caramelized Onions & Grapes, Chive Polenta, Green Beans

HOMEMADE POTATO GNOCCHI | with Gorgonzola Sauce, Mushrooms, Squash & Red Onion Confit

TRADITIONAL MAIN FARE

ROAST KOSHER CHICKEN | Potato Pan Cakes, Asparagus, Natural Gravy, Apple Sauce

SAUTEED TIGER PRAWNS* | Spaghetti Aglio Olio, Grilled Vegetables, Saffron Sauce

SALAD ENTRÉE

STEAK SALAD "CAPRESE" | Grilled Filet Mignon, Crisp Greens, Plum Tomatoes, Buffalo Mozzarella, Fresh Basil, Fried Onion Rings & Balsamic Vinaigrette

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **SAUTÉED MUSHROOMS**

Upon request, dishes are available without sauce, and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.

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DESSERT

Crystal Cruises is proud to present these special selections created by:

Executive Pastry Chef — Harald Neufang

SWEET FINALE

TROPICAL FRUIT SHERBET

ILE FLOTANTE | Soft Meringue, Sauce Anglaise & Mango Passion Fruit Salsa

BLUEBERRY BANANA TRIFLE | Blueberry Stew, Banana Bread & Banana Mousse

VANILLA CRÈME BRÛLÉE

FLOURLESS HAZELNUT CHOCOLATE SOUFFLÉ CAKE À LA MODE

ICE CREAM

Vanilla | Americone Dream | Rum Raisin | Strawberry

NONFAT FROZEN YOGURT | Strawberry

LOW-FAT SOFT SERVE ICE CREAM | Chocolate

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

OLD FASHIONED PUMPKIN PIE WITH VANILLA ICE CREAM

SUGAR – FREE SELECTION

BERRY MASCARPONE MOUSSE BOMB

TOFU CHOCOLATE CREAM WITH FRUITS | Dairy-Free

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese selection