



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

SLOW ROASTED OCTOPUS | Chick Pea & Squid Ink Aioli

CHARRED WAGYU BEEF CRUDO* | Mashed Potatoes & Horseradish Cream

SOUP

CONSOMMÉ DOUBLE | Truffle Herb Custard

MAIN COURSE

GRILLED AHI TUNA* | Tuna Poke, Japanese Rice, Apple Cider Beurre Blanc, Baby Bok Choy

GAME HEN | Sherry-Balsamic Glaze, Celeriac, Hazelnut Puree, Fresh Peach

DESSERT

GRAPEFRUIT CAMPARI SHERBET

SUNSET | Vanilla Mousse, Lemon Custard & Homemade Marshmallow

CHOCOLATE HAZELNUT TRIFLE | Chocolate Pudding, Hazelnut Sponge Cake & Frangelico Sabayon

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

Château d'Yquem, "Y," Sauternes,
Bordeaux, France 2017 | \$305

RED

Vidal El Legado, Cabernet Sauvignon,
Merlot, Hawke's Bay,
New Zealand 2013 | \$85

ALL INCLUSIVE WINE SELECTION

WHITE

Sauvignon Blanc, Firestone Vineyards,
Santa Ynez Valley, California 2018

RED

Château Macquin, Bordeaux,
France 2016

*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

FRIDAY, NOVEMBER 8, 2019



CRYSTAL CLASSICS

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

APPETIZER



MUSHROOM TART | Puff Pastry, Basil Mayonnaise & Herb Salad

ICEBERG WEDGE | Warm Bacon Dressing, Cherry Tomato, Blue Cheese & Boiled Egg

SOUP



GREEN SPLIT PEA SOUP | with Champagne & Whole Wheat Croutons

PASTA SPECIALITY

TAGLIATELLE "PRINCE OF NAPLES" | Tomato, Bolognese & Porcini Mushroom Sauce

MAIN COURSE

DOVER SOLE "À LA MEUNIÈRE" | with Melted Butter, New Potatoes & Vichy Carrots

BLACK ANGUS PRIME RIB* | Corn on the Cob, Twice Baked Potato, Creamy Horseradish & Natural Gravy



SESAME TOFU CAKE | with Japanese Rice, Tempura Bok Choy & Miso Espuma

TRADITIONAL MAIN FARE

BRAISED LAMB SHANK | Roast Vegetable Orzo, Braised Chicory, Rioja Gravy

GRILLED PORK CHOP* | French Lentil & Vegetable Ragout, Twice Baked Potato, Thyme Jus

SALAD ENTRÉE

APRICOT GLAZED, ROAST CHICKEN BREAST | Baby Greens, Honey-Shallot-Mustard Dressing, Beets, Asparagus, Cherry Tomato, Citrus Segments & Candied Walnuts

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **CORN ON THE COB**

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.



DESSERT

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

Executive Pastry Chef — Harald Neufang

SWEET FINALE

GRAPEFRUIT CAMPARI SHERBET

SUNSET | Vanilla Mousse, Lemon Custard & Homemade Marshmallow

CHOCOLATE HAZELNUT TRIFLE | Chocolate Pudding, Hazelnut Sponge Cake & Frangelico Sabayon

VANILLA CRÈME BRÛLÉE

FLOURLESS WILD BERRY PANNA COTTA

ICE CREAM

Vanilla | Butter Pecan | Cherry Garcia | Chocolate

NONFAT FROZEN YOGURT | Passion Fruit

LOW-FAT SOFT SERVE ICE CREAM | Vanilla

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

DEVIL'S FOOD CAKE À LA MODE

SUGAR - FREE SELECTION

COCOA MOUSSE

RHUBARB STEW WITH FRESH STRAWBERRIES | Dairy-Free

CHEESES

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