



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

“TRIO OF OYSTERS”* | Shallot Red Wine Mignonette, Cucumber Sherbet & Champagne Jelly



CARPACCIO OF CELERIAC | Poppy Seed Goat Cheese, Crisp Apple & Truffle Honey

SOUP



ROASTED AUTUMN SQUASH SOUP | Maple Pecan Syrup, Cinnamon Croutons

MAIN COURSE

FRESH COLD WATER LOBSTER* | Fresh Asparagus, Chive-Truffle Risotto, Lobster Butter

BEEF TENDERLOIN* | Potato Mousseline, Chanterelles, Heirloom Carrots, Port Wine Sauce

DESSERT

PASSION FRUIT CHAMPAGNE SHERBET

VALHRONA CHOCOLATE AND BERRY GATEAU | Dark Chocolate Mousse & Raspberry Mousse

KEY LIME & YOGURT TRIFLE | Lime Curd, White Sponge, Yogurt Mousse,
Chocolate Chip Cookie Chunks & Soft Meringue

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

Schloss Gobelsburg, Grüner Veltliner,
“Lamm,” Kamptal, Austria 2017 | \$65

RED

Shadowbox, Cabernet Sauvignon,
Napa Valley 2011 | \$185

ALL INCLUSIVE WINE SELECTION

WHITE

Chardonnay, “C,” Sommelier’s Selection,
Crystal Cruises Vineyards & Winery,
Arroyo Seco 2018

RED

Cabernet Sauvignon, Vina Robles, Paso
Robles 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



CRYSTAL CLASSICS

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

APPETIZER

WHITE STURGEON CAVIAR* | with Traditional Condiments and Buckwheat Blinis



CRISP GREENS & BUTTERMILK DRESSING | Fresh Mushrooms, Cherry Tomato, Crisp Apple, Radish & Sweet Potato Chips

SOUP

CLEAR OXTAIL SOUP | Wild Rice, Vegetables & Chester Sesame Sticks

PASTA SPECIALITY



FUSILLI "AL PESTO" | with Extra Virgin Olive Oil, Fresh Basil, Garlic, Parmesan and Pine Nuts

MAIN COURSE

PAN SEARED DOURADE* | Olive Smashed Potato, Warm Tomato-Shallot-Caper Relish, Fine Herb Salad

OVEN BAKED QUAIL | Chestnut Stuffing, Sauteed Artichoke, Madeira Jus



WILD MUSHROOM WELLINGTON | with Creamed Spinach & Roast Purple Potatoes

TRADITIONAL MAIN FARE

PAN SEARED VEAL SCALLOPINI | Angel Hair Pasta, Snow Peas, Caramelized Apples, Creamy Calvados Sauce

COQ AU VIN | Braised Chicken in a Burgundy Wine Sauce, Traditional Garnish & Egg Noodles

SALAD ENTRÉE

BEEF TENDERLOIN SALAD* | Bouquet of Garden Greens, Truffle-Pear Vinaigrette, Red Beets, Asparagus, Pink-Roasted Sliced Beef Tenderloin, Toasted Hazelnuts & Rosemary Lavosh

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **FRESH ASPARAGUS**

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

PASSION FRUIT CHAMPAGNE SHERBET

VALHRONA CHOCOLATE AND BERRY GATEAU | Dark Chocolate Mousse & Raspberry Mousse

KEY LIME & YOGURT TRIFLE | Lime Curd, White Sponge, Yogurt Mousse,
Chocolate Chip Cookie Chunks & Soft Meringue

VANILLA CRÈME BRÛLÉE

FLOURLESS BUTTERSCOTCH WHISKEY FLAN

ICE CREAM

Vanilla | Chocolate Peanut Butter | Chunky Monkey | Strawberry

NONFAT FROZEN YOGURT | Mango

LOW-FAT SOFT SERVE ICE CREAM | Chocolate

PETIT FOURS & CHOCOLATE TRUFFLES

SEASONAL FRUITS

TRADITIONAL DESSERT

FRENCH ALMOND TART À LA MODE

SUGAR - FREE SELECTION

MANGO RICOTTA CREAM

FRUIT JELL-O | Dairy-Free

CHEESES

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