



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

SLICED BAYONNE HAM | Compressed Melon, Parmesan



AVOCADO PANNA COTTA | Oven Dried Tomato Tartar & Quail Egg

SOUP

VEAL CONSOMMÉ | Sweet Bread Roses & Madeira

MAIN COURSE

PAN SEARED U-10 SCALLOPS* | Black Ink & Spinach Ravioli, Baby Squash, Peas,
Saffron Velouté

HERB ROASTED LOIN OF LAMB* | Broccoli, Oven-Dried Tomatoes, Crispy Gnocchi,
Lamb Demi Glace

DESSERT

STRAWBERRY YUZU SHERBET

LEMON & SESAME | Lemon Mousse Tart, Chocolate Cream & Homemade Sesame Ice Cream

FUDGE BROWNIE TRIFLE | Chocolate Budino, Fudge Brownie & Vanilla 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

Honig, Sauvignon Blanc, Reserve,
Napa Valley 2016 | \$42

RED

Antinori, Tignanello, Tuscany,
Italy 2016 | \$105

ALL INCLUSIVE WINE SELECTION

WHITE

Sauvignon Blanc, Ronan by Clinet, Bordeaux,
France 2014

RED

Chianti Classico Riserva, Castello Banfi,
Tuscany, Italy 2015

*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

SUNDAY, NOVEMBER 10, 2019



CRYSTAL CLASSICS

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

APPETIZER

FRESHLY BAKED LOBSTER STRUDEL | with Tarragon Sauce



GREEK SALAD | Tomato, Cucumber, Peppers, Red Onions, Olives, Garbanzo Beans, Feta Cheese & Red Wine Vinaigrette

SOUP



SLOW ROASTED VEGETABLE SOUP | Basil Oil & Parmesan

PASTA SPECIALITY

FARFALLE "BOSCAIOLA" | Pancetta, Mushrooms, Onions, Tomato, Cream & White Truffle Oil

MAIN COURSE

GRILLED BLACK ANGUS RIB EYE STEAK* | Green Beans wrapped in Bacon, Lorette Potato, Sauce Choron

WHOLE ROASTED TOM TURKEY | Creamed Turnips & Carrots, Sweet Potato Praline, Bourbon Gravy, Cranberry Relish, Orange-Sage Stuffing



SWEET POTATO & VEGETABLE CURRY | Cashew & Coconut Fried Rice, Papadums

TRADITIONAL MAIN FARE

TRADITIONAL MEATLOAF | Onion Gravy, Chive Mashed Potato, Braised Vegetables

BROILED FRESH SWORDFISH STEAK* | Basil Aioli, Roasted Potatoes & Artichoke, Sicilian Caponata

SALAD ENTRÉE

SHRIMP CAESAR SALAD | Crisp Romaine Lettuce, Homemade Caesar Dressing, Parmesan Shavings, Herb Croutons & Sautéed Tiger Prawns

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **SAUTÉED GREEN BEANS**

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

STRAWBERRY YUZU SHERBET

LEMON & SESAME | Lemon Mousse Tart, Chocolate Cream & Homemade Sesame Ice Cream

FUDGE BROWNIE TRIFLE | Chocolate Budino, Fudge Brownie & Vanilla Sabayon

VANILLA CRÈME BRÛLÉE

FLOURLESS VALRHONA CHOCOLATE MOUSSE

ICE CREAM

Vanilla | Butter Pecan | Mint Chocolate Chunk | Strawberry

NONFAT FROZEN YOGURT | Butterscotch

LOW-FAT SOFT SERVE ICE CREAM | Vanilla

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

NEW YORK CHEESECAKE À LA MODE

SUGAR - FREE SELECTION

LEMON BUDINO

SOUR CHERRY COMPOTE | Dairy-Free Ice Cream

CHEESES

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