



## 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

**SAUTÉED TIGER SHRIMP\*** | Chili Fig Jam

**VEAL CARPACCIO\*** | Feta Cheese, Fresh Berries & Truffle Honey

### SOUP



**SWEET POTATO-GINGER SOUP** | with Coriander Pesto & Sautéed Apple

### MAIN COURSE

**FRESH TURBOT\*** | Purple Potato, Baby Fennel & Butternut Squash

**SLOW ROASTED PORK FILET\* & CONFIT BELLY** | Porcini Mushroom Purée, Salsify & Pumpernickel

### DESSERT

**BLACKBERRY SHERBET**

**CHOCOLATE & PEANUT BUTTER EXPRESS** | Chocolate Cake, Peanut Butter Mousse,  
Cream Cheese Frosting & Chocolate Ice Cream

**LEMON MASCARPONE TRIFLE** | Ladyfinger, Lemon Syrup & Mascarpone Lemon Cream

### 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

Ostler Blue House Vines, Riesling,  
North Otago, New Zealand 2010 | \$45

##### RED

Grgić Vina, Plavac Mali, Pelješac Peninsula,  
Croatia 2016 | \$58

#### ALL INCLUSIVE WINE SELECTION

##### WHITE

Viognier, Reserve Spéciale, Gérard Bertrand,  
Sud de France 2018

##### RED

Merlot, Ronan by Clinet, Bordeaux,  
France 2014

\*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

**MONDAY, NOVEMBER 11, 2019**



## CRYSTAL CLASSICS

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

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### APPETIZER



**FRESH ARTICHOKE** | with Tomato-Herb Vinaigrette



**FRESH SPINACH SALAD** | Green Goddess Dressing, Avocado, Cucumber & Baby Beets

### SOUP

**BEEF CONSOMMÉ** | with Chive Celestine

### PASTA SPECIALITY

**TORTIGLIONI** | with Crab Meat, Plum Tomatoes, Roasted Squash, Sweet Garlic & Fresh Basil,  
Drizzled with Lemon Oil

### MAIN COURSE

**ENGLISH ROAST BEEF\*** | Yorkshire Pudding, Honey Glazed Root Vegetable, Shallot-Red Wine Sauce

**WHOLE ROASTED DUCKLING** | Caramelized Orange Sauce, Braised Red Cabbage & Williams Potatoes



**QUINOA, FETA & ZUCCHINI CAKE** | Minted Pea Purée, Green Pea Espuma

### TRADITIONAL MAIN FARE

**VEAL PICCATA** | Fried Veal Scallopini in Parmesan-Egg Batter, Spaghetti, Tomato Sauce,  
Fresh Asparagus

**BROILED FRESH SALMON FILET** | Creamed Spinach, Buttered Potatoes, Dill Sauce

### SALAD ENTRÉE

**ROAST DUCK** | Mesclun Lettuce, Blackberry Vinaigrette, Root Vegetables, Butternut Squash,  
Roasted Pumpkin Seeds

### SIDES

**STEAMED RICE** | **BAKED POTATO** | **STEAMED VEGETABLES** | **CREAMED SPINACH**

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**

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### SWEET FINALE

**BLACKBERRY SHERBET**

**CHOCOLATE & PEANUT BUTTER EXPRESS** | Chocolate Cake, Peanut Butter Mousse,  
Cream Cheese Frosting & Chocolate Ice Cream

**LEMON MASCARPONE TRIFLE** | Ladyfinger, Lemon Syrup & Mascarpone Lemon Cream

**VANILLA CRÈME BRÛLÉE**

**FLOURLESS TAHITIAN VANILLA PANNA COTTA WITH PEARS**

**ICE CREAM**

Vanilla | Strawberry Cheesecake | Cookie Dough | Chocolate

**NONFAT FROZEN YOGURT** | Banana

**LOW-FAT SOFT SERVE ICE CREAM** | Chocolate

**HOMEMADE COOKIES**

**SEASONAL FRUITS**

### TRADITIONAL DESSERT

**RHUBARB CRUMBLE TART À LA MODE**

### SUGAR - FREE SELECTION

**CHOCOLATE BROWNIE À LA MODE**

**RICE PUDDING WITH FRESH FRUITS** | Dairy-Free

### CHEESES

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