



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

SEARED AHI TUNA* | Wasabi Crumble & Cress Salad



ROASTED PORTOBELLO MUSHROOMS | Truffled White Bean Purée, Sweet Peppers & Balsamic

SOUP

BEEF CONSOMMÉ | Barley & Cauliflower Flan

MAIN COURSE

PAN SEARED FRESH HALIBUT* | Cockles Dill Chowder, Snow Peas and Confit Potatoes

PINK ROASTED MILK-FED VEAL RIB EYE* | Pumpkin Pearl Pasta, Broccolini & Truffle Jus

DESSERT

ORANGE SHERBET

CHEESECAKE & PINEAPPLE | New York Cheesecake, Caramelized Pineapple, Vanilla Sabayon & Vanilla Ice Cream

NOUGAT TRIFLE | Vanilla Sauce, Dark Sponge & Hazelnut Nougat 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

Grgich Hills Estate, Chardonnay, Napa Valley 2015 | \$50

RED

Bodegas Benjamin de Rothschild & Vega Sicilia, "Macan," Rioja 2013 | \$105

ALL INCLUSIVE WINE SELECTION

WHITE

Sauvignon Blanc, Wavertree, Wedell Cellars, Sta. Rita Hills 2012

RED

"Blau," Carignan, Garnacha & Syrah, Cellars Can Blau, Montsant, Spain 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

TUESDAY, NOVEMBER 12, 2019



CRYSTAL CLASSICS

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

APPETIZER

SHRIMP COCKTAIL | Horseradish Cocktail Sauce

TRADITIONAL CAESAR SALAD | Crisp Romaine Lettuce, Homemade Caesar Dressing, Garlic Croutons & Parmesan Shavings

SOUP

KING CRAB SOUP | with Tarragon & Sweet Corn Fritter

PASTA SPECIALITY

 **PENNE RIGATE** | Tomato Sauce, Spicy Artichoke, Sweet Garlic, Black Olives, Buffalo Mozzarella

MAIN COURSE

BROILED, FRESH NORWEGIAN SALMON FILLET* | with Parsley Potatoes, Sautéed Spinach & Chive Sauce

GRILLED BLACK ANGUS SIRLOIN STEAK* | Baked Beans in Filo, Grilled Zucchini, Country Fries, Sauce Béarnaise

 **BAKED EGGPLANT MOUSSE** | with Feta Cheese, Warm Vegetable Salad & Tomato-Basil Sauce

TRADITIONAL MAIN FARE

OVEN-BAKED CHICKEN BREAST | Stuffed with Ricotta Cheese and Sun-Dried Tomatoes, Zucchini, Mashed Potato, Natural Gravy

RABO DE VACA | Portuguese Braised Style Oxtail with Paprika, Tomato, Red Wine & Madeira, Roasted Potatoes

SALAD ENTRÉE

BLACK OLIVE-CRUSTED, SALMON FILLET* | Salad Spring Greens, Lemon-Basil Vinaigrette, Tomatoes, Haricots Vert, Caper Berries, Artichoke Hearts & Polenta Croutons

SIDES

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

SWEET FINALE

ORANGE SHERBET

CHEESECAKE & PINEAPPLE | New York Cheesecake, Caramelized Pineapple,
Vanilla Sabayon & Vanilla Ice Cream

NOUGAT TRIFLE | Vanilla Sauce, Dark Sponge & Hazelnut Nougat Mousse

VANILLA CRÈME BRÛLÉE

FLOURLESS DOUBLE FUDGE BROWNIE WITH VANILLA ICE CREAM

ICE CREAM

Vanilla | Triple Caramel | Cookie Dough | Strawberry

NONFAT FROZEN YOGURT | Pistachio

LOW-FAT SOFT SERVE ICE CREAM | Chocolate

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

SOUR CHERRY CRUMBLE TART À LA MODE

SUGAR - FREE SELECTION

CITRUS DELIGHT

COCONUT PUDDING | Dairy-Free

CHEESES

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