



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



ROASTED BABY BEETS | Berries, Goat Cheese Cream, Truffle Honey

SOUP



ROASTED AUTUMN SQUASH SOUP | Maple-Pecan Syrup, Cinnamon Croutons

MAIN COURSE

FRESH COLD WATER LOBSTER* | Fresh Asparagus, Truffle-Leek Risotto, Lobster Bisque

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

DESSERT

PASSION FRUIT CHAMPAGNE SHERBET

VALRHONA CHOCOLATE AND BERRY GÂTEAU | 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

CHAMPAGNE

Armand de Brignac, Gold Brut, Reims NV | \$545

WHITE

Château d'Yquem, “Y,” Sauternes, Bordeaux,

France 2017 | \$305

RED

Verity, “La Joie,” Sonoma County 2008 | \$815

ALL INCLUSIVE WINE SELECTION

WHITE

Chardonnay “Bishop's Peak,”

Talley Vineyards, San Luis Obispo County,
California 2017

RED

Château Macquin, Bordeaux,

France 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

WEDNESDAY, NOVEMBER 13, 2019



CRYSTAL CLASSICS

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

APPETIZER

ICED STURGEON CAVIAR | Traditional Condiments, Melba Toast & Buckwheat Blinis



CRISP GREENS | Tossed in Honey-Buttermilk Dressing with Fresh Mushrooms, Cherry Tomato, Crisp Apple, Radish & Parsnip Chip

SOUP

CLEAR OXTAIL SOUP | Julienne Vegetables & Mushrooms

PASTA SPECIALITY



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

MAIN COURSE

FRESH LEMON SOLE | Galette Potato, Oyster Mushrooms, Haricots Verts, Chive Sauce

MARINATED, BAKED QUAIL | Porcini Stuffing, Braised Artichoke, Madeira Sauce

WILD MUSHROOM WELLINGTON | with Creamed Spinach & Roast Purple Potatoes

TRADITIONAL MAIN FARE

GRILLED VEAL SCALLOPPINI | Angel Hair Pasta, Snow Peas, Caramelized Apple, Creamy Calvados Sauce

ROAST KOSHER CHICKEN | Potato Pan Cakes, Glazed Asparagus, Natural Gravy

SALAD ENTRÉE

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

VALRHONA CHOCOLATE AND BERRY GÂTEAU | 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 | Strawberry Cheesecake | Coffee Buzz Buzz | Chocolate

NONFAT FROZEN YOGURT | Black Currant

LOW-FAT SOFT SERVE ICE CREAM | Vanilla

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