

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 WeissExecutive Pastry Chef - Harald Neufang

APPETIZER

U-10 SCALLOP* Cucumber Ragout & Dill VEAL CARPACCIO* Feta Cheese, Granny Smith Apple

SOUP

CHICKEN CONSOMMÉ | Chicken Ravioli

MAIN COURSE

WHOLE ROASTED, BASIL MARINATED MONKFISH*Olive Mayonnaise, Creamed Orzo, TomatoSEARED DUCK BREAST*Kohlrabi Ragout, Plums, Potato Fritters, Truffle Jus

DESSERT

 TEQUILA SUNRISE SHERBET

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

 STRAWBERRY RHUBARB TRIFLE
 Rhubarb Compote, Dark Sponge, Vanilla Cream &

 Fresh Strawberries

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

Georg Breuer, Riesling, "Nonnenberg," Rheingau, Germany 2015 | \$65 **RED** Grgić Vina, Plavac Mali, Pelješac Peninsula,

Croatia 2016 | \$58

ALL INCLUSIVE WINE SELECTION WHITE Grüner Veltliner, Gobelsburger, Kamptal, Austria 2018 RED Cabernet Sauvignon, "C" Reserve, Crystal Cruises Vineyard & Winery, Paso Robles, California 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.





CRYSTAL CLASSICS

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

APPETIZER

FRESH ARTICHOKE | with Tomato Vinaigrette and Garlic Chips
 BABY SPINACH SALAD & MUSTARD DRESSING | Chopped Egg, Radish & Bacon Bits

SOUP

GREEN SPLIT PEA SOUP | with Champagne & Whole Wheat Croutons

PASTA SPECIALITY

FETTUCCINE | Fresh Calamari & Marinara Sauce

MAIN COURSE

MARINATED, GRILLED LAMB CHOPS* | Eggplant Parmigiana, Garlic Mashed Potato, Rosemary Jus
 BRAISED BEEF SHORT RIB | Pinot Noir, Creamy Chive Polenta, Root Vegetable & Crème Fraîche
 QUINOA, FETA & ZUCCHINI CAKE | Minted Pea Purée, Green Pea Espuma

TRADITIONAL MAIN FARE

FRESHLY BAKED MEATLOAFOnion Gravy, Garlic Mashed Potato, Peas & CarrotsPAN FRIED LUMP CRAB CAKEGrain Mustard-Chive Rémoulade & Broccoli-Citrus Slaw

SALAD ENTRÉE

MARINATED GRILLED LAMB CHOPS* Assorted Greens, Sun-Dried Tomato Vinaigrette, Green Beans, Eggplant Parmigiana & Root Vegetable Chip

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

TEQUILA SUNRISE SHERBET

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

 STRAWBERRY RHUBARB TRIFLE
 Rhubarb Compote, Dark Sponge, Vanilla Cream &

 Fresh Strawberries
 Fresh Strawberries

VANILLA CRÈME BRÛLÉE

FLOURLESS CAPPUCCINO MOUSSE

ICE CREAM

Vanilla Americone Dream Rum Raisin Strawberry
NONFAT FROZEN YOGURT Strawberry
LOW-FAT SOFT SERVE ICE CREAM Chocolate
HOMEMADE COOKIES
SEASONAL FRUITS

TRADITIONAL DESSERT

GERMAN CHOCOLATE CAKE À LA MODE

SUGAR - FREE SELECTION

BERRY MASCARPONE CREAM BOMB

CINNAMON CUSTARD | Dairy-Free

CHEESES

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