



## 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**

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### APPETIZER

**HAMACHI SASHIMI\*** | Banana Lime Ragout & Heart of Palm

**PORK SECRETO\*** | Pumpkin, Dried Fruit Mostarda

### SOUP

**DUCK CONSOMMÉ** | Duck Confit Spring Roll

### MAIN COURSE

**DOURADE\*** | Artichoke, Beluga Lentil Salad, Pancetta, Red Wine Glaze

**ROAST VENISON\*** | Poppy Seed-Black Pepper Crust, Beetroot-Raspberry Purée, Brussels Sprouts, Chestnut Croquettes, Juniperberry Jus

### DESSERT

**MAI TAI SHERBET**

**RASPBERRY DREAM** | Raspberry Yogurt Mousse, Raspberry Compote & Raspberry Cream

**CHOCOLATE HAZELNUT TRIFLE** | Chocolate Pudding, Hazelnut Sponge Cake &

Frangelico 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

Gerard Bertrand, Chardonnay "Aigle Royal",  
Limoux, Languedoc, France 2016 | \$95

##### RED

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

#### ALL INCLUSIVE WINE SELECTION

##### WHITE

Sauvignon Blanc, Firestone Vineyards,  
Santa Barbara County, California 2018

##### RED

Merlot, "C" Reserve,  
Crystal Cruises Vineyards & Winery,  
Columbia Valley, Washington 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

MONDAY, NOVEMBER 18, 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

**CALAMARI FRITTI** | with Lemon-Garlic Aioli



**GREEK SALAD** | Tomatoes, Cucumbers, Peppers, Red Onions, Olives, Garbanzo Beans, Feta Cheese & Red Wine Vinaigrette

### SOUP



**FOREST MUSHROOM SOUP** | "Cappuccino Style"

### PASTA SPECIALITY

**SEDANINI "CON PROSCIUTTO E ASPARAGI"** | Cream, Tomato, Green Asparagus, Prosciutto, Parmesan Cheese

### MAIN COURSE

**BOEUF "BOURGUIGNONNE"** | Braised Beef in a Rich Red Wine Sauce, with Root Vegetables, Pearl Onions, Champignons, Bacon & Brioche Bread Pudding

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



**FRESHLY BAKED QUICHE** | with Mushroom, Leeks, Roasted Cauliflower & Gruyere Cheese, Red Pepper Coulis, Tossed Mesclun Lettuce

### TRADITIONAL MAIN FARE

**GRILLED BLACK ANGUS T-BONE STEAK\*** | Potato Strudel, Green Beans Wrapped in Bacon, Sauce Foyot

**SAUTEED TIGER PRAWNS\*** | Spaghetti Aglio Olio, Grilled Vegetables, Herb Sauce

### SALAD ENTRÉE

**TURKEY SALAD** | Crunchy Greens, Green Beans, Roasted Brussels Sprouts, Grapes, Fresh Berries, Pecan Nuts, Blue Cheese, Orange-Buttermilk Dressing & Roasted Turkey Breast

### SIDES

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

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## SWEET FINALE

### MAI TAI SHERBET

**RASPBERRY DREAM** | Raspberry Yogurt Mousse, Raspberry Compote & Raspberry Cream

**CHOCOLATE HAZELNUT TRIFLE** | Chocolate Pudding, Hazelnut Sponge Cake & Frangelico Sabayon

### VANILLA CRÈME BRÛLÉE

### FLOURLESS LEMON MOUSSE

### ICE CREAM

Vanilla | Cookie Dough | Triple Caramel | Strawberry

**NONFAT FROZEN YOGURT** | Butterscotch

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

### HOMEMADE COOKIES

### SEASONAL FRUITS

## TRADITIONAL DESSERT

### DEVIL'S FOOD CAKE À LA MODE

## SUGAR - FREE SELECTION

### VANILLA CUSTARD

**SOUR CHERRY COMPOTE WITH DAIRY FREE ICE CREAM** | Dairy-Free

## CHEESES

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