



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

TIGER PRAWNS* | Chili Fig Jam

CHARRED WAGYU BEEF CRUDO* | Mashed Potatoes & Horseradish Cream

SOUP



BROCCOLI SOUP | Beet Tempura & Arugula Pesto

MAIN COURSE

CORVINA SEABASS* | Purple Potato, Baby Fennel & Butternut Squash

72 HOUR PRIME BEEF & SIRLOIN* | Caramelized Onion Puree, Roast Vegetable, Port Wine Jus

DESSERT

GRAPEFRUIT CAMPARI SHERBET

SUNSET | Vanilla Mousse, Lemon Custard & Homemade Marshmallow

PEANUT BUTTER CHOCOLATE TRIFLE | Fudge Sauce, Pound Cake, Peanut Butter Mousse & Peanut Butter Cookies Chunks

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

Inglenook, "Blancaneux," Viognier, Roussanne & Marsanne, Napa Valley 2015 | \$82

RED

Château Canon la Gaffeliere, Saint-Émilion, Bordeaux, France 2009 | \$240

ALL INCLUSIVE WINE SELECTION

WHITE

"Masianco," Pinot Grigio & Verduzzo, Masi, Veneto, Italy 2018

RED

Domaine Guy Mousset, Côtes Du Rhône, France 2016

*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 19, 2019



CRYSTAL CLASSICS

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

APPETIZER

-  **FRESH GREEN ASPARAGUS “EN FÊTE”** | in Lemon Vinaigrette, with Olives and Herbs
-  **ARUGULA, CORN AND TOMATO SALAD** | White Balsamic, Extra Virgin Olive Oil, Shaved Manchego Cheese


SOUP

- BEEF CONSOMMÉ** | with Asparagus Strudel

PASTA SPECIALITY

- MEZZE** | with Beef Short Rib & Vegetable Ragout, Fresh Herbs

MAIN COURSE

- SEAFOOD PAELLA*** | Saffron Rice Dish, Assorted Seafood, Chorizo & Seasonal Vegetables, Garlic Aioli
- WIENER SCHNITZEL** | Breaded Veal Cutlet, Golden-Fried in Clarified Butter, Warm Fingerling Potato Salad
-  **VEGETABLE PAELLA** | Saffron-Flavored Rice Dish with Olives, Seasonal Vegetables, Grilled Mushroom Skewers, Garlic Aioli, Salsa Criolla

TRADITIONAL MAIN FARE

- GRILLED CHICKEN BREAST** | Mashed Potato, Glazed Vegetable, Rosemary Jus
- GRILLED PORK CHOP*** | Vegetable-Lentil Ragout, Crushed Potato, Thyme Gravy

SALAD ENTRÉE

- CRYSTAL’S SALAD NIÇOISE*** | Baby Greens, Seared Fresh Tuna, Anchovies, Green Beans, Heirloom Tomato, Olives, Grilled New Potato, Soft Boiled Egg, Tarragon-Dijon Mustard Vinaigrette

SIDES

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

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

GRAPEFRUIT CAMPARI SHERBET

SUNSET | Vanilla Mousse, Lemon Custard & Homemade Marshmallow

PEANUT BUTTER CHOCOLATE TRIFLE | Fudge Sauce, Pound Cake, Peanut Butter Mousse & Peanut Butter Cookies Chunks

VANILLA CRÈME BRÛLÉE

FLOURLESS CHOCOLATE DOVE CAKE WITH VANILLA ICE CREAM

ICE CREAM

Vanilla | Strawberry Cheesecake | Coffee Buzz Buzz | Chocolate

NONFAT FROZEN YOGURT | Raspberry

LOW-FAT SOFT SERVE ICE CREAM | Vanilla

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

GEORGIA PECAN CHEESECAKE À LA MODE

SUGAR - FREE SELECTION

VANILLA RHUBARB ÉCLAIR

TOFU CHOCOLATE CREAM WITH FRUITS | Dairy-Free

CHEESES

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