



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

SLOW ROASTED OCTOPUS | Chick Pea, Black Ink Aioli

DUCK BREAST* | Beets & Chocolate, Espresso Crumble

SOUP



CARROT-GINGER SOUP | with Celery Leaf Pesto & Sautéed Apple

MAIN COURSE

PAN SEARED U-10 SCALLOPS* | Almond Risotto, Baby Squash, Lemon Vinaigrette

SLOW ROASTED PORK FILET & CONFIT BELLY* | Green Pea Purée, Salsify & Chorizo

DESSERT

MANDARIN SHERBET

CHOCOLATE & HAZELNUT | Milk Chocolate Hazelnut Cake & Chocolate Ice Cream

BLUEBERRY BANANA TRIFLE | Blueberry Strew, Banana Bread & Banana 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

Château de Beaucastel, Châteauneuf-du-Pape, Rhône Valley, France 2016 | \$150

RED

Penfolds, Shiraz "RWT," South Australia 2014/2016 | \$215

ALL INCLUSIVE WINE SELECTION

WHITE

Sauvignon Blanc, Grand Bateau, Bordeaux, France 2018

RED

Pedroncelli, Zinfandel "Mother Clone," California 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

THURSDAY, NOVEMBER 21, 2019



CRYSTAL CLASSICS

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

APPETIZER

GRATINATED SEAFOOD CREPE | Chive Sauce

PANACHE OF MIXED GREENS | Lorenzo Dressing, Garnished with Small Monte Cristo Sandwich

SOUP

CHICKEN CONSOMMÉ "MILLE FANTI"

PASTA SPECIALITY



TORTIGLIONI PRIMAVERA | Garden Vegetables & Herbs, Mushrooms, Cream Sauce

MAIN COURSE

BLACK ANGUS PRIME RIB* | Corn on the Cob, Twice Baked Potato, Creamy Horseradish & Natural Gravy

WEST INDIES LAMB CURRY | Coconut Fried Banana, Eggplant, Saffron Basmati, Roasted Cashew Nuts



VEGETABLE CURRY | Coconut Fried Banana, Saffron Basmati, Roasted Cashew Nuts

TRADITIONAL MAIN FARE

SLOW ROASTED CAPON | Wild Mushroom Stuffing, Roast Autumn Vegetable, Prune Chutney & Pan Jus

FRESH RED SNAPPER* "VERA CRUZ" | Warm Tomato, Caper & Green Olive Relish, Fresh Lime, Grilled Zucchini, Olive Oil Roasted Potatoes

SALAD ENTRÉE

U-10 SCALLOPS | Mixed Lettuce, Lemon-Coriander Dressing, Corn Salad, Grilled Eggplant, Cherry Tomato & Green Beans

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **CORN ON THE COB**

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

MANDARIN SHERBET

CHOCOLATE & HAZELNUT | Milk Chocolate Hazelnut Cake & Chocolate Ice Cream

BLUEBERRY BANANA TRIFLE | Blueberry Strew, Banana Bread & Banana Mousse

VANILLA CRÈME BRÛLÉE

FLOURLESS WILD BERRY PANNA COTTA

ICE CREAM

Vanilla | Butter Pecan | Cherry Garcia | Chocolate

NONFAT FROZEN YOGURT | Pistachio

LOW-FAT SOFT SERVE ICE CREAM | Chocolate

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

OLD FASHIONED PUMPKIN PIE À LA MODE

SUGAR - FREE SELECTION

CHOCOLATE BROWNIE À LA MODE

COFFEE ALMOND MILK BUDINO | Dairy-Free

CHEESES

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