

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

WHITE STURGEON CAVIAR* Chive Smashed Potato



CARPACCIO OF CELERIAC | Poppy Seed Goat Cheese, Crisp Apple

SOUP

OXTAIL CONSOMMÉ with Madeira, Barley & Vegetables

MAIN COURSE

FRESH GROUPER* Cumin Roasted Carrots, Sweet Potato, Curry Cream **VEAL MEDALLIONS*** Morel-Cognac Cream, Mustard Gnocchi, Broccolini

DESSERT

KIR ROYALE SHERBET

CHOCOLATE BOMB Dark Chocolate Truffle Cream, White Chocolate Mousse

LEMON MASCARPONE TRIFLE Ladyfinger, Lemon Syrup & Mascarpone Lemon Cream

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

Louis Roederer, Cristal, Brut, Reims 2008 | \$300

Lail Vineyards, Sauvignon Blanc, "Georgia,"

Napa Valley 2016 | \$165

RED

Domaine de la Romanée-Conti, La Tâche Grand Cru,

Burgundy, France 2005 | \$6,495

ALL INCLUSIVE WINE SELECTION

WHITE

Pinot Grigio, Santa Margherita, Valdadige, Italy 2018

RED

"Celeste" Crianza, Tempranillo, Torres, Ribera del Duero, Spain 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



CRYSTAL CLASSICS

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

APPETIZER

FRESH OYSTERS* Champagne Mignonette or Horseradish Cocktail Sauce



Fresh Artichoke, Cucumber, Citrus & Sweet Potato Chips

SOUP

CREAM OF ASPARAGUS | Lemon Croutons & Parsley Chantilly

PASTA SPECIALITY

SPAGHETTI "PRINCE OF NAPLES" Tomato, Bolognese & Porcine Mushrooms Sauce

MAIN COURSE

PAN FRIED, FRESH STRIPED BASS* Olive Smashed Potato, Eggplant Caviar, Red Capsicum Beurre Blanc

FILET OF BEEF WELLINGTON* | Puff Pastry, Pinot Gravy, Fresh Asparagus, Duchess Potato

MAPLE GLAZED SWEET POTATO SOUFFLÉ | Fresh Asparagus & Shallot-Port Reduction

TRADITIONAL MAIN FARE

BROILED KING CRAB LEGS | Sauce Hollandaise or Melted Butter, Vegetable-Wild Rice Pilaf, Glazed Vegetables

COQ AU VIN | Braised Chicken in a Burgundy Red Wine Sauce, Fettuccine Pasta, Silver Onions, Mushrooms & Bacon, Broccoli

SALAD ENTRÉE

SURF & TURF SALAD* Veal Filet & Crab, Mixed Greens, Cider-Honey Vinaigrette, Asparagus, Caramelized Apple, Red Beets

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

KIR ROYALE SHERBET

CHOCOLATE BOMB Dark Chocolate Truffle Cream, White Chocolate Mousse

LEMON MASCARPONE TRIFLE Ladyfinger, Lemon Syrup & Mascarpone Lemon Cream

VANILLA CRÈME BRÛLÉE

FLOURLESS CHOCOLATE HAZELNUT SOUFFLÉ CAKE À LA MODE

ICE CREAM

Vanilla | Chocolate Peanut Butter | Chunky Monkey | Strawberry

NONFAT FROZEN YOGURT | Mango

LOW-FAT SOFT SERVE ICE CREAM | Chocolate

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

RHUBARB CRUMBLE TART WITH VANILLA ICE CREAM

SUGAR - FREE SELECTION

NEW YORK CHEESE CAKE

RICE PUDDING WITH FRESH FRUITS | Dairy-Free

CHEESES

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