



## 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



**AVOCADO PANNA COTTA** | Oven Dried Tomato Tartar, Quail Egg

**PICKLED VEAL TONGUE & CRISP SWEETBREAD** | Shallot Emulsion

### SOUP



**FENNEL-LEEK SOUP** | Mushroom Crostini

### MAIN COURSE

**SEARED FRESH MAHI MAHI\*** | Purple Rice & Cuban Mango-Citrus Ragout

**PISTACHIO CRUSTED LAMB RACK\*** | Parsnip, Crispy Leek Potato, Roasted Pear,  
Vanilla Infused Demi Glaze

### DESSERT

**PEAR WILLIAMS SHERBET**

**CHOCOLATE & PEANUT BUTTER EXPRESS** | Chocolate Cake, Peanut Butter Mousse,  
Cream Cheese Frosting & Chocolate Ice Cream

**WHISKEY COFFEE TRIFLE** | Caramel Mocha Budino, Coffee Cookie Crumble  
& Whiskey 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

##### WHITE

Wedell Cellars, Chardonnay, Sierra Madre Vineyard,  
Santa Maria Valley 2012 | \$72

##### RED

Joseph Phelps "Insignia,"  
Napa Valley 2012 | \$265

#### ALL INCLUSIVE WINE SELECTION

##### WHITE

Chardonnay, Reserve Spéciale,  
Gérard Bertrand, Sud de France 2018

##### RED

Gamay, Georges Dubœuf, Moulin-à-Vent,  
Beaujolais, France 2013

\*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

**SATURDAY, NOVEMBER 23, 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

**FRESHLY BAKED LOBSTER STRUDEL** | with Sauce Americaine

**RED & GREEN CAESAR SALAD** | Homemade Caesar Dressing, Parmesan Shavings & Herb Croutons

### SOUP

**BEEF CONSOMMÉ** | with Semolina Quenelle

### PASTA SPECIALITY

**SHELL PASTA** | with Crab Meat, Plum Tomatoes, Roasted Squash, Sweet Garlic & Fresh Basil,  
Drizzled with Lemon Oil

### MAIN COURSE

**BROILED ATLANTIC SALMON\*** | Creamed Spinach, Red Skin Potatoes, Lemon Butter Sauce

**WHOLE ROASTED DUCKLING** | Caramelized Orange Sauce, Braised Red Cabbage & Williams Potato



**SWEET 'N SOUR TOFU & VEGETABLES** | Served with Steamed Rice

### TRADITIONAL MAIN FARE

**GRILLED BLACK ANGUS RIB EYE STEAK\*** | Baked Potato, Braised Shallot, Sautéed Mushrooms,  
Sauce Béarnaise

**SWEET & SOUR PORK** | Steamed Rice & Broccoli

### SALAD ENTRÉE

**ROAST DUCK** | Mesclun Lettuce, Blackberry Vinaigrette, Root Vegetables,  
Butternut Squash & Roasted Pumpkin Seeds

### 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

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**Executive Pastry Chef — Harald Neufang**

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### SWEET FINALE

#### **PEAR WILLIAMS SHERBET**

**CHOCOLATE & PEANUT BUTTER EXPRESS** | Chocolate Cake, Peanut Butter Mousse,  
Cream Cheese Frosting & Chocolate Ice Cream

**WHISKEY COFFEE TRIFLE** | Caramel Mocha Budino, Coffee Cookie Crumble  
& Whiskey Cream

#### **VANILLA CRÈME BRÛLÉE**

#### **FLOURLESS TAHITIAN VANILLA PANNA COTTA WITH PEARS**

#### **ICE CREAM**

Vanilla | Mint Chocolate Chunk | Americone Dream | Strawberry

**NONFAT FROZEN YOGURT** | Passion Fruit

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

#### **HOMEMADE COOKIES**

#### **SEASONAL FRUITS**

### TRADITIONAL DESSERT

#### **NEW YORK CHEESECAKE À LA MODE**

### SUGAR - FREE SELECTION

#### **COCOA MOUSSE**

**BERRY COMPOTE WITH DAIRY FREE ICE CREAM** | Dairy-Free

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