

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

APPETIZERS

*Snapper Sashimi, Caramelized Banana & Banana Lime Ragout

*Quail, Turnip Ragout & Salsify Pepper Fettuccine

COLD SOUP

Celeriac & Crab

MAIN COURSES

Duo of Salmon, Pan-Fried & Olive Oil Poached Gravlax, Purple Potatoes, Fava Beans & Lemon Foam

*Pink-Roasted Black Angus Beef Tenderloin “Chimichurri”

Eggplant-Corn-Chorizo Confit & Arugula Potato Mash

DESSERT

Mai Tai Sherbet

“Black Forest” Dark Sponge, Chocolate Mousse, Sour Cherry Compote & Kirschwasser Mousse

“Espresso Trifle” Mocha Budino, Coffee Cookie Crumble, Vanilla Ice Cream & Meringue Sticks

CHEESES

Please request to speak with our Cheese Sommeliers for tonight’s Cheese Selection

WINE

Crystal Connoisseur Selections

White: Riesling, “Wachstum Bodenstein,” Weingut Prager, Wachau, Austria 2012 \$54

Red: Zweigelt, “Schwarz Rot,” Johann Schwarz, Neusiedlersee, Burgenland, Austria 2008 \$56

All Inclusive Wine Selections

White: Chardonnay, “The Glass Collection”, Glenelly Estate, Stellenbosch, South Africa 2012

Red: Blau Cellars, Can Blau, Monsanto, Spain 2011

*United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions.

 Indicates Vegetarian Selections

Tuesday, May 6, 2014

CRYSTAL CLASSICS

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

APPETIZERS

Gratinated Seafood Crepe - Light Tarragon Sauce

Fresh Green Asparagus "En Fete" - Lemon Vinaigrette, With Tomato, Olives and Herbs 

SOUP & SALAD

Borscht "Pravda"

Beef Broth with Red Beets, Duck Meat and Little Horseradish Dumplings

Lobster Cobb Salad* - Lobster Chunks, Tomato, Celery, Cucumber, Mango Bits, Cheddar Cheese and Crisp Lettuce, Tossed in Herb Vinaigrette

Traditional Caesar Salad

PASTA SPECIALITY

Casarecce Pasta alla Panna Rosa - Pasta with Tomatoes, Cream and Fontina Cheese 


MAIN COURSES

*Pan-Fried Dorade Royal - Sautéed Spinach, Mashed Potatoes, Red Bell Pepper Sauce

*Pink-Roasted Kurobuta Pork

Crispy Baklava of Pistachios, Spinach, Honey & Caramelized Shallots, Apricot Jus

Whole Roasted Duck - Caramelized Orange Sauce, Braised Red Cabbage, Williams Potatoes

Vegetable Lasagna - Layers of Pasta & a Ragout of Diced Vegetables & Mushrooms, 
Oven-Baked with Mozzarella Cheese, Served on a Tomato & Alfredo Sauce

SALAD ENTRÉE

*Roasted Chicken Breast Salad

Baby Greens, Shallot-Mustard Dressing, Fresh Apricots, Kiwi and Candied Walnuts

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, 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.

Tuesday, May 6, 2014

DESSERT

Crystal Cruises is proud to present these special selections created by:
Executive Pastry Chef — Harald Neufang

SWEET FINALE

Mai Tai Sherbet

“Black Forest”

Dark Sponge, Chocolate Mousse, Sour Cherry Compote & Kirschwasser Mousse

“Espresso Trifle”

Mocha Budino, Coffee Cookie Crumble, Vanilla Ice Cream & Meringue Sticks

Vanilla Crème Brûlée

Flourless Chocolate Fudge Cake à la Mode

Ice Cream: Vanilla, Strawberry Cheesecake, Coffee Buzz, Strawberry

Nonfat Frozen Yogurt: French Vanilla

Low-Fat Soft Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Pistachio Custard

Chocolate Cheesecake

Marinated Strawberries with Dairy-Free Ice Cream

CHEESES

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