



Crystal Cruises offers a unique association with the acclaimed **Valentino** restaurants of Santa Monica and Las Vegas. We offer this exclusive tasting menu of Valentino specialties, along with suggested wine pairings carefully selected for your culinary pleasure by Valentino proprietor and renowned wine expert **Piero Selvaggio**.

King Crab Cake with Orange Segments and Orange Balsamic Tossed Greens

SUGGESTED WINE

Pinot Bianco, St. Michael-Eppan, Alto Adige 2003
\$8.00 per 6-ounce glass / \$32.00 per bottle

Lobster and Smoked Tuna Roll with Cappellini Pasta Salad and Lemon-Horseradish Aioli

SUGGESTED WINE

La Segreta Bianco, Planeta, Sicily 2003
\$6.50 per 6-ounce glass / \$26.00 per bottle

Ravioli Filled with Slow-Roasted Pumpkin in Brown Sage Butter

SUGGESTED WINE

Chianti Classico, Querciabella, Tuscany 2002
\$9.50 per 6-ounce glass / \$38.00 per bottle

Broiled Fresh Norwegian Halibut

On a Bed of Roasted Portobello Mushrooms, Baby Artichokes and Cherry Tomatoes, Topped with Eggplant Purée and Fine Herbs

SUGGESTED WINE

Chardonnay, Fontanelle, Castello Banfi, Tuscany 2003
\$9.00 per 6-ounce glass / \$36.00 per bottle

Grilled Aged Black Angus Rib Eye

With Olive Smashed Potatoes, Asparagus, Braised Bell Pepper and Roman Barbecue Gravy

SUGGESTED WINE

Barbera, Elio Altare, Piedmont 2003
\$8.00 per 6-ounce glass / \$32.00 per bottle

Warm Taleggio Cheese with Soft Polenta, Drizzled with Lavender-Flavored Honey

Valentino Dessert:

Lemon Semi Freddo over Wild Berry Stew

A P P E T I Z E R S

Prego's New-Style Antipasti: Lobster Poached in Lemon Oil, Parma Ham on Melon Carpaccio, Truffled Baby Artichoke Salad, Vitello Tonnato and Gorgonzola-Stuffed Figs Wrapped in Pancetta

Carpaccio di Manzo: Thinly Sliced Raw Beef with Mustard Sauce and Capers

Fresh Atlantic Salmon Tartar with Warm Jumbo Shrimp and Crisp Potato Straw

Tower of Buffalo Mozzarella with Sun Ripened Tomato and Seasonal Greens

Low-Carb Choices are available on request, including Low-Carb Pasta

Gratuities for your Prego wait staff are at your discretion. We recommend \$6 per person, per meal.



S O U P

Cream Soup of Selected Italian Mushrooms, Served in an Oregano Bread Cup

Traditional Minestrone with Pasta and Pesto Genovese

Midori Flavored Tomato Soup with Orange Sorbet

S A L A D

Caesar Salad Prepared Tableside by Your Head Waiter

Panzanella Siciliana: Italian Bread Salad with Orange, Sun-Dried Tomato, Lettuce, Ciabatta Bread Croutons, Red Onions, Anchovies and Olives

P A S T A

Lasagne alla Casalinga: Layers of Fresh Pasta with Ground Meat, Porcini Mushrooms, Tomato, Béchamel and Mozzarella Cheese

Angel Hair Pasta with Pesto and Tomato,
Topped with Grilled Portabella Mushrooms

Homemade Linguine "Seafood Marinara" Linguine Tossed in a Lightly Spiced Tomato Sauce, Scallops, Jumbo Shrimp, Calamari and Rock Lobster

Risotto Dello Chef with Fontina Cheese, Asparagus Tips and Cherry Tomato,
Topped with Pink Quail Breast

Cappellacci Filled with Ricotta and Spinach, Served with Truffled Tomato Coulis

E N T R É E S

Broiled Branzino and Grilled Scampi
With Baby Leaf Spinach, Lemon Polenta Sticks and White Tomato Foam

Braised Beef Short Ribs
In Barolo Wine Sauce, Served with Truffled Parsnip Smashed Potatoes, Horseradish Crème Fraîche and Micro Greens

Roasted Rack of Australian Lamb
With Fresh Herbs, Served with Garlic Mashed Potatoes and Grilled Zucchini

Veal Scaloppine Parmigiana
Gratinated with Buffalo Mozzarella and Tomato,
Served with Cappellini Pasta

Low-Carb Choices are available on request, including Low-Carb Pasta

Prego offers a variety of fine wines to accompany your dinner. Please ask your Sommelier for the wine list.

DESSERT SPECIALTIES



Lemon Semi Freddo over Wild Berry Stew

SUGGESTED WINE BY THE GLASS:

Moscato di Pantelleria, Carlo Pellegrino, Sicily 1999
\$11.50 per 6-ounce glass

Warm Taleggio Cheese with Soft Polenta, Drizzled with Lavender-Flavored Honey

PREGO DESSERTS

Tiramisù: Espresso Flavored Lady Fingers, Layered with Light Mascarpone Cheese

Dessert Sampler:

Almond Panna Cotta, Tiramisù and Flourless Chocolate Cake

Cannoli alla Siciliana with Fresh Ricotta and Homemade Orange Marmalade

Crema di Caffè: Light Coffee Custard

Cheese Plate: Fontina, Grana Padano and Gorgonzola Cheese

GELATO

Spumoni or **Homemade Vanilla and Chocolate Ice Cream**

Freshly Frozen Fig Prosecco Sherbet

COFFEE & TEA

**Espresso, Cappuccino, Coffee, Decaffeinated Coffee, Caffè Latte,
Selection of International Teas,**

Served with Orange Pistachio and Chocolate-Walnut Biscotti

AFTER-DINNER DRINKS

As a Digestif, we would like to recommend:

Sambuca Romana \$5.00

Frangelico \$5.00

Amaretto di Saronno \$5.00

...or your favorite classic after-dinner liqueur, available from the Prego Sommelier

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