



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 — Peter Degner Executive Pastry Chef — Hans Kiendl

APPETIZERS

Sautéed Diver Scallop with Tropical Fruit Pearl Couscous

Goat Cheese Hazelnut Ravioli & Citrus Brown Butter 

CLEAR SOUP

Veal, Sweetbread & Fava Beans

MAIN COURSES

Pan-Seared Halibut*, Cockles Dill Chowder and New Potatoes

Sous Vide Black Angus Beef Strip Loin*, Horseradish Mascarpone & Morel Foam

DESSERT

Kir Royal Sherbet

Delice of Valhrona Chocolate and Raspberry, Chocolate Mousse & French Raspberry Macaroon

Raspberry Zuppa Inglese, Bavarian Cream, White Sponge Cake & Soft Meringue

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Sauvignon Blanc, Cloudy Bay, Marlborough 2012 \$56


Red: Gesellmann, "G", Austria 2004 \$85

All Inclusive Wine Selections

White: Sauvignon Blanc, Los Vascos, Domains Barons De Rothschild, Casablanca, Chile 2011

Red: Cabernet/ Merlot, Bernard Griffin, Columbia Valley, Washington State, US NV

*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

Thursday, May 1, 2014



CRYSTAL CLASSICS

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

APPETIZERS

Shrimp Cocktail* accompanied by Horseradish Cocktail Sauce

Escargots Bourguignonne* in Garlic-Herb Butter


SOUP & SALAD

Northern Crab Soup with Brie Cheese

Panache of Mixed Greens Tossed with Lorenzo Dressing, Garnished with Pesto Croutons

Traditional Caesar Salad

PASTA SPECIALITY


Spaghetti "Prince of Naples" - Tomato, Bolognese & Porcine Mushrooms Sauce 

MAIN COURSES

Pan-Fried Salmon Fillet* with Parsley Potatoes, Creamed Spinach & Lemon Beurre Blanc

Black Angus Filet Steak* with Mashed Potatoes, Roasted Vegetables & Sauce Bearnaise or Green Peppercorn Sauce

Pan Fried Lump Crab Cake with Roasted Pepper and Avocado Salsa, Garlic Aioli & Crisp Vegetable Slaw

Eggplant Mousse with Feta Cheese Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato Basil Sauce 

SALAD ENTRÉE

Grilled Chicken Salad* - Assorted Spring Greens with Green Peppercorn & Sun-Dried Tomato Vinaigrette, Topped with Grilled Herb-Marinated Chicken Breast

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Sautéed Green Beans

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.

Thursday, May 1, 2014



DESSERT

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

SWEET FINALE

Kir Royal Sherbet

Delice of Valhrona Chocolate and Raspberry, Chocolate Mousse & French Raspberry Macaroon

Raspberry Zuppa Inglese, Bavarian Cream, White Sponge Cake & Soft Meringue

Vanilla Crème Brûlée

Flourless Chocolate Cake à la Mode

Ice Cream: Vanilla, Chocolate Chip Cookie Dough, Rum Raisin

Soft-Serve Ice Cream: Chocolate

Frozen Yogurt: Coffee

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Mocha Cream Puff

Citrus Delight

Dairy-Free Rice Pudding with Fresh Fruits

CHEESES

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