

## 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

White Sturgeon Caviar\*, Smashed Chive Potato

Trio of Oysters Pickled Shallots, Cucumber Sherbet & Oyster Foam

## CLEAR SOUP

Beef, Truffle Chive Custard

## MAIN COURSES

Maine Lobster\*, Green Asparagus & Chive-Truffle Risotto

Slow Roasted Beef Tenderloin\*, Potato Mousseline & Baby Carrots

## DESSERTS

Lychee Sherbet

Almond Cake, Berry Compote, Vanilla Ice Cream, Candy Floss & Strawberry Consommé

Mint Chocolate Trifle, Mint Mousse, Chocolate Ganache, Cocoa Crumble & Mint Chocolate Chunk Ice Cream

## CHEESES

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

## WINE

Crystal Connoisseur Selections

Champagne: Louis Roederer Cristal, Brut, Reims, Champagne, France 2005 \$350

White: Puligny-Montrachet, Premier Cru, "Les Perrières" Etienne Sauzet 2010 \$175

Red: Cabernet Sauvignon, Penfolds Bin 707, South Australia 2010 \$380

All Inclusive Wine Selections

White: Chardonnay "C" Reserve, Arroyo Seco, California 2012

Red: Cabernet Sauvignon "C" Reserve, Paso Robles, California 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

Friday, May 2, 2014

## CRYSTAL CLASSICS

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

### APPETIZERS

Chicken Liver Parfait\* with Black Truffles, Served with Pear Confit, Honey-Red Wine Gelée & Warm Brioche

Crisp Fried Shrimp Roll with Hot Mustard Plum Sauce

### SOUP & SALAD

Forest Mushroom Soup "Cappuccino Style" 

Greek Vegetable Salad with Feta Cheese

Captain's Salad - Selected Bouquet of Fresh Garden Lettuce with Cherry Tomatoes, Marinated Artichokes, Asparagus & Celeriac Chips, Served with Herb-Balsamic Vinaigrette 

### PASTA SPECIALITY

Fettuccine Pasta Tossed with Alfredo Sauce, Sun-Dried Tomatoes, Morels & Fava Beans 

### MAIN COURSES

Pan-Fried John Dory\*, Olive-Smashed Potatoes with a Vinaigrette of Vine Ripened Tomatoes, Shallots, Lemon, and Capers, Topped with Fine Herb Salad

Black Angus Rib Eye Steak\* Grilled Tomato, Gratinated Cauliflower, Potato Strudel & Sauce Bearnaise or Green Peppercorn Sauce

Roasted Game Hen with Potato Fingers, Buttered Vegetables & Honey Flavored Natural Gravy

Homemade Potato Gnocchi with Gorgonzola Sauce, Zucchini & Red Onion Confit 

### SALAD ENTRÉE

Beef Tenderloin Salad\* - Bouquet of Garden Greens Tossed with Truffle-Pear Vinaigrette, Topped with Pink-Roasted Sliced Beef Tenderloin, Sprinkled with Toasted Hazelnuts and Crisp Lavosh

### SIDES

Steamed Vegetables, Steamed Rice, Baked Potato, Penne Pasta with Tomato Basil Sauce

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.

Friday, May 2, 2014

## DESSERT

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

## SWEET FINALE

Lychee Sherbet

Almond Cake, Berry Compote, Vanilla Ice Cream, Candy Floss & Strawberry Consommé

Mint Chocolate Trifle, Mint Mousse, Chocolate Ganache, Cocoa Crumble &  
Mint Chocolate Chunk Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Cake à la Mode

Ice Cream: Vanilla, Rum Raisin, Chocolate Chunk

Soft-Serve Ice Cream: Vanilla

Frozen Yogurt: Cassis

Petit Fours & Friandises

Seasonal Fruits

In addition, we offer these sugar-free selections:

Mocha Cream Puff

Citrus Delight

Dairy-Free Rice Pudding with Fresh Fruits

## CHEESES

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

Friday, May 2, 2014