



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

Seared Ahi Tuna*, Wasabi Crumble & Cress Salad
Tomato Tartar, Beetroot & Quail Egg

CHILLED SOUP

Red Cabbage Gazpacho & Grain Mustard Sorbet

MAIN COURSES

Striped Bass*, Spinach Purée, Confit New Potatoes & Apple Jus
Milk-Fed Veal Rib Eye* with Pumpkin Orzo & Broccolini

DESSERT

Lemon Sherbet
Mango Pavlova Soft Meringue, Flourless Chocolate Sponge & Yogurt Mousse
Apricot Pistachio Apricot Mousse Pistachio Sponge, Apricots

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Pur Sang, Didier Daguenu, Blanc Fumé de Pouilly 2010 \$140

Red: Pirate TreasuRed, La Sirena, Napa Valley 2007 \$105

All Inclusive Wine Selections

White: Sauvignon Blanc, Attitude, Pascal Jolives Loire Valley, France 2012

Red: Red 4, Vina Robles, Paso Robles, California 2010

*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


Saturday, May 3, 2014



CRYSTAL CLASSICS

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

APPETIZERS


Mosaic of Fresh Fruit, Berries & Apple Sour 

Ragoût of Morels, Chicken and Asparagus in a Puff Pastry Bouchon


SOUP & SALAD

French Onion Soup with Gruyere Cheese Crouton 

Crisp Spring Greens Tossed in Honey-Buttermilk Dressing with Red Beets, Fresh Apple and Celery 

Heart of Iceberg Lettuce with Marinated, Grilled Vegetables 

PASTA SPECIALITY

Cappellini "Aglio Olio e Pepperoncini" with Roasted Garlic, Parsley, Chili Flakes & Extra Virgin Olive Oil 

MAIN COURSES

Garlic Marinated, Sautéed Tiger Prawns*, Served on Herb Risotto with Lemon Sauce, Grilled Zucchini and Tomato-Confit

Black Angus Sirloin Steak* with Mashed Potatoes, Grilled Tomato, Sautéed Spinach & Sauce Bearnaise or Green Peppercorn Sauce

Chinese Lemon Chicken Crisp Fried Chicken Breast Served with Egg Fried Rice, Steamed Shanghai Bok Choy and Delicious Lemon Sauce

Gingered Red Beet Risotto with Walnut-Goat Cheese Truffles

SALAD ENTRÉE

Steak Salad Caprese* - Sliced Tomatoes, Buffalo Mozzarella, Olives & Pesto, Garnished with Crisp Greens, Topped with a Grilled Filet Mignon* & Fried Onion Rings

SIDES

Steamed Rice, Mash Potatoes, Steamed Vegetables, Sautéed Spinach

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.

Saturday, May 3, 2014



DESSERT

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

MODERN SWEET FINALE

Lemon Sherbet

Mango Pavlova Soft Meringue, Flourless Chocolate Sponge & Yogurt Mousse

Apricot Pistachio Apricot Mousse Pistachio Sponge, Apricots

Vanilla Crème Brûlée

French Dark Chocolate Mousse

Ice Cream: Vanilla, Chocolate Chip Cookie Dough & Chunky Monkey

Frozen Yogurt: Banana

Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Mango Napoleon Slice

Rhubarb Mascarpone Cream

Dairy-Free: Fruit Jell-O

CHEESES

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