



## 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

Hot Smoked Diver Scallop\* with Cucumber Ragoût & Cucumber Foam

Olive-Oil Poached Black Cod\*, Braised Sweetbread, Spinach & Confit of Garlic

## SOUP

Celeriac & Crab

## MAIN COURSES

Broiled Chilean Sea Bass\*, Artichoke, Shallot & Red Radish, Lemon Snow

Pink-Roasted Pancetta Pork Tenderloin\*, Cauliflower Purée, Baby Carrots,  
Olive Oil Caviar & Spring Onions

## DESSERT

Granny Smith Ginger Sherbet

Chocolate Coconut Layer Cake, Maracuja Ganache & Cassis Caviar

Strawberry Rhubarb Trifle, Rhubarb Compote, Chocolate Sponge, Vanilla Cream,  
Marinated Strawberries

## CHEESES

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

## WINE

Crystal Connoisseur Selections

White: Grüner Veltliner, "Lamm," Schloss Gobelsburg, Kamptal 2012 \$58


Red: Almaviva, Puento Alto, Concha y Toro/Rothschild 2009 \$180

All Inclusive Wine Selections

White: Grüner Veltliner, Stadt Krems "Lossterrassen," Austria 2012

Red: Merlot, "C" Reserva, Sonoma County 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

Sunday, May 4, 2014



## CRYSTAL CLASSICS

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


### APPETIZERS

Seafood Cocktail with Cocktail Sauce and Garlic Crostini

Pirozhki - Traditional Pastry Turnover Filled with Braised Duck, Served with Smothered Red Onions and Sour Cream


### SOUP & SALAD

Clear Oxtail Soup with Wild Rice and Chester Sesame Sticks

Balsamic Vinaigrette Tossed Rocket Lettuce with Eggplant Chips & Shredded Carrots 

Poached Pear, Belgium Endive and Roquefort Salad with Pear Vinaigrette and Walnuts 

### PASTA SPECIALITY

Penne Pasta Tossed with Pesto al and Parmesan Cheese 

### MAIN COURSES

Broiled Swordfish Steak\* with Grilled Vegetables, Roasted Potatoes & Warm Lemon-Caper-Relish

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

Pan-Fried Veal Scaloppini\* with Buttered Angel Hair Pasta, Fresh Tomato-Basil Sauce and Broccoli Roses

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

### SALAD ENTRÉE

Sweet 'n' Sour Duck Salad\* - Sweet 'n' Sour Marinated Vegetables, Topped with Pink-Roasted Duck Breast and Fried Won Ton Noodles

### SIDES

Steamed Vegetables, Steamed Rice, Roasted Root Vegetable, French Fries

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.

Sunday, May 4, 2014



## DESSERT

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

## SWEET FINALE

Granny Smith Ginger Sherbet

Chocolate Coconut Layer Cake, Maracuja Ganache & Cassis Caviar

Strawberry Rhubarb Trifle, Rhubarb Compote, Chocolate Sponge, Vanilla Cream,  
Marinated Strawberries

Vanilla Crème Brûlée

French Dark Chocolate Mousse

Ice Cream: Vanilla, Strawberry Cheesecake, Rum Raisin

Soft Serve Ice Cream: Chocolate

Frozen Yogurt: Orange

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Mango Napoleon Slice

Rhubarb Mascarpone Cream

Fruit Jell-O

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