



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

Cured Fresh Salmon*, Horseradish & Apple

Shiraz Braised Oxtail Ragout & Silky Poached Egg*

CLEAR SOUP

Chicken & Ravioli

MAIN COURSES

Charred North Sea Cod*, Smoked Bacon Purée & Fresh Peas

Pink-Roasted Lamb Rack*, Vanilla Foam, Potato Gnocchi & Oven-Roasted Vegetables

DESSERT

Ginger & Champagne Sherbet

"Citrus" Lemon Mousse, Lime Curd, Cocoa Sable & Homemade Marshmallow

"Nougat Trifle" Vanilla Sauce, Dark Sponge, Nougat Mousse & Chocolate Ice Cream

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Ambullneo, "Big Paw," Santa Maria Valley 2006 \$75

Red: Shafer Hillside Select, Napa Valley 2009 \$210

All Inclusive Wine Selections

White: Sancerre, Le Mont, Foucher Lebrun, Loire Valley, France 2012

Red: Cabernet Sauvignon "Edge," North Coast, 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

Monday, May 5, 2014



CRYSTAL CLASSICS

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

APPETIZERS

Wild Mushroom & Cheese Dip - Truffle Oil, Sesame-Puff Pastry Sticks ✦

Lobster, Shrimp & Mushroom Strudel with Sauce Americaine

SOUP & SALAD

Cream of Asparagus "Argenteuil" with Whole Wheat Croutons ✦

Tossed Mixed Greens in Buttermilk Dressing with Apples, Shaved Fennel & Croutons ✦

Chopped Salad - Romaine and Red Leaf Lettuce, New Potatoes, Red Bell Peppers, Tomatoes, Celery, Red Onions, Cucumbers and Garbanzo Beans, Tossed in Balsamic-Herb Vinaigrette ✦

PASTA SPECIALITY

Bavetine Pasta with Plum Tomatoes, Garlic, Chili, Parsley and Sautéed Rock Shrimp

MAIN COURSES

Pan-Fried Dorade Royal* with Smashed Spinach Potatoes, Glazed Vegetables & Lemon Sauce

Braised Beef Short Ribs with Mustard-Herb & Parmesan Crust, Served with Mashed Potatoes, Olive Oil Roasted Vegetables, Pinot Noir Gravy and Horseradish Cream

Whole-Roasted Tom Evis Turkey with Orange Sage Stuffing, Sweet Potato Praline, Bourbon Gravy, Cranberry Peach Chutney, Creamy Peas & Silver Onions

Sweet 'n' Sour Tofu - Stir-Fried Carrots, Bell Peppers, Onions, Water Chestnuts, Cauliflower, Pineapple & Crisp Sesame Tofu in a Delicious Sweet 'n' Sour Sauce, Served Over Steamed Rice ✦

SALAD ENTRÉE

Grilled Salmon*Salad - on a Bed of Crisp Lettuce, Tossed in Thousand Island Dressing, Served with Bell Peppers, Tomatoes, Black Beans and Avocado, Garnished with Tortilla Chips

SIDES

Steamed Rice, Brown Rice, Steamed Vegetables, Baked Potato with Sour Cream

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.

Monday, May 5, 2014



DESSERT

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

SWEET FINALE

Ginger & Champagne Sherbet

"Citrus" Lemon Mousse, Lime Curd, Cocoa Sable & Homemade Marshmallow

"Nougat Trifle" Vanilla Sauce, Dark Sponge, Nougat Mousse & Chocolate Ice Cream

Vanilla Crème Brûlée

Chocolate Dove Cake à la Mode

Ice Cream: Vanilla, Chocolate, Cookie Dough

Soft Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Berry Mousse

Chocolate Brownie à la Mode

Vanilla Custard (Lactose Free Milk)

CHEESES

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