




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

Shrimp Duo* Escabeche & Grilled Shrimp, Micro Greens

White Tomato Mousse, Gin & Pumpernickel 

CHILLED SOUP

Honeydew Espuma 

MAIN COURSES

Grilled Ahi Tuna*, Tuna Poke*, Baby Bok Choy & Apple Cider

Slow Roasted Pork Tender Loin* in a Bread Coat, Black Bean Purée, Glazed Apple, Endive,
Cashew Nuts & Truffle Foam

DESSERT

Raspberry Sherbet

“Black Forest” Dark Sponge Cake, Chocolate Mousse, Sour Cherry Compote &
Kirschwasser Mousse

“Espresso Trifle” Coffee Budino, Dark Sponge, Coffee Cookie Crumble, Vanilla Ice Cream &
Meringue Sticks

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Darioush Winery, Napa Valley Viognier 2012 \$60


Red: Leoville Barton, Second Growth, Saint Julien, France 2008 \$225

All Inclusive Wine Selections

White: Pine Ridge Chenin Blanc/Viognier, California 2012

Red: Château Macquin, Saint Emilion, France 2009

*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


Tuesday, May 6, 2014



CRYSTAL CLASSICS

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

APPETIZERS


Fresh White Asparagus with Tomato Vinaigrette and Garlic Chips 

Home-Cured Graved Lax* with Honey-Dill Mustard Sauce

SOUP & SALAD

Chicken Consommé with Semolina Quenelle

Iceberg Lettuce with Warm Bacon Dressing and Sliced Boiled Egg

Heart of Boston Lettuce with Pear-Celery Salad, Dried Cherries and Walnuts 

PASTA SPECIALITY

Fusilli Pasta "Ravenna Style" with White Wine Sauce, Tomato Concassée, Bell Peppers, Cured Ham, Herbs & Parmesan Cheese

MAIN COURSES

Cioppino* - Fresh Seafood Stew with Squid, Prawns, Fresh Fish, Scallops, Mussels, Clams and Vegetables in a Tomato-Saffron Broth, Served with Sauce Rouille

Grilled Black Angus Filet Steak* Served with Fried Onion Rings, Gratinated Potatoes, Horseradish Hollandaise and Warm Beet Root & Bell Pepper-Tomato Salad

Chicken Pot Pie with Garden Vegetables, Mushrooms and Fine Herbs in a Sauce Supreme, Baked in a Parmesan Crust, Served with Buttermilk Mashed Potatoes

Fine Herb Crêpe Filled with a Spring Vegetable Ragoût, Gratinated with Sauce Mornay, Served on a Potato Roesti and Wilted Greens 

SALAD ENTRÉE

Seared Tuna Medallion Salad* - Romaine Lettuce in Lemon-Anchovy Dressing, Topped with Seared Tuna Medallion, Herb Croutons, Cocktail Tomatoes & Grilled Red Onions

SIDES

Mashed Potatoes, Brown Rice, Steamed Vegetables, Beet Root & Bell Pepper-Tomato Salad

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.

Tuesday, May 6, 2014



DESSERT

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

SWEET FINALE

Raspberry Sherbet

“Black Forest” Dark Sponge Cake, Chocolate Mousse, Sour Cherry Compote & Kirschwasser Mousse

“Espresso Trifle” Coffee Budino, Dark Sponge, Coffee Cookie Crumble, Vanilla Ice Cream & Meringue Sticks

Vanilla Crème Brûlée

Chocolate Dove Cake à la Mode

Ice Cream: Vanilla, Peanut Butter & Chocolate

Frozen Yogurt: Peanut Butter & Double Dutch Chocolate

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Berry Mousse

Chocolate Brownie à la Mode

Vanilla Custard (Lactose Free)

CHEESES

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