



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

Poached Lobster Medallions*, Truffled Greek Yogurt & Apricot Chutney

Seared Wagyu Beef Crudo*, Mashed Potatoes & Horseradish Cream

SOUP

Spinach & Quail Egg

MAIN COURSES

Pan-Fried Red Mullet*, Heirloom Gazpacho & New Potatoes

Duck Magret*, Baby Turnips & Almond-Cranberry Crumble, Smoked Eel Cream

DESSERT

Dragon Pearl Sherbet

Carrot Cake, Raspberry Noodles, Vanilla Sauce & Bergamot Ice Cream

“Peanut Butter Trifle” Chocolate Sauce, Pound cake, Peanut Butter Mousse,
Chocolate Peanut Butter Ice Cream, Chopped Peanut Butter Cookies

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Patz & Hall, Hyde Vineyard, Carneros 2011 \$65


Red: Cabernet Sauvignon, “Mas La Plana,” Torres, Spain 2009 \$85

All Inclusive Wine Selections

White: Chardonnay, Laroche, Bourgogne, France 2012

Red: Cabernet Sauvignon 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


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 Green Asparagus "En Fête" with Lemon Vinaigrette, Tomato, Olives and Herbs 

Warm Crab and Spinach Tart with Flying Fish Caviar Mayonnaise


SOUP & SALAD

Tomato Essence with Basil-Ricotta Gnocchi 

Shrimp Cobb Salad* - Delicious Rock Shrimp, Tomato, Celery, Cucumber, Mango Bits, Cheddar Cheese and Crisp Lettuce, Tossed in Herb Vinaigrette

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

PASTA SPECIALITY

Penne Pasta alla Panna Rosa - Pasta with Tomatoes, Cream and Fontina Cheese 

MAIN COURSES

Broiled Black Pepper Crusted Salmon Fillet Served with "C" Merlot Reserve Reduction, Mashed Potatoes and Glazed Cucumbers

Black Angus Prime Rib *Broiled Tomato, Broccoli, Potato Strudel, Natural Jus & Creamy Horseradish

Wiener Schnitzel Breaded Veal Cutlet, Golden-Fried in Clarified Butter, Served with Traditional Garnish, Parsley Potatoes, Sautéed Green Peas & Carrots

Involtini di Melanzane e Linguine - Baked Eggplant Roll Stuffed with Linguine, Tomatoes, Swiss Cheese & Fresh Basil 

SALAD ENTRÉE

Grilled Salmon Salad - Grilled Salmon Fillet, Presented on a Bed of Mixed Lettuce, Shredded Zucchini, Cherry Tomatoes, Avocado and Kernel Corn, Served with Lemon-Basil Vinaigrette

SIDES

Steamed Rice, Baked Potatoes, Steamed Vegetables, Fried Rice

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

Dragon Pearl Sherbet

Carrot Cake, Raspberry Noodles, Vanilla Sauce & Bergamot Ice Cream

"Peanut Butter Trifle" Chocolate Sauce, Pound cake, Peanut Butter Mousse,
Chocolate Peanut Butter Ice Cream, Chopped Peanut Butter Cookies

Vanilla Cream Brûlée

Chocolate Fudge Cake à la Mode

Ice Cream: Vanilla, Chocolate Chip Cookie Dough, Rum Raisin

Frozen Yogurt: Coffee

Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Pistachio Custard

Chocolate Cheesecake

Baked Apple with Vanilla Sauce

CHEESES

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