



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

Snapper Sashimi*, Caramelized Banana & Banana Lime Ragoût
Braised Duck & Red Beet Mille Feuille, Toasted Pine Nuts

CLEAR SOUP

Pheasant, Port-Wine & Morels

MAIN COURSES

Seared Scallops*, Arugula Risotto, Fried Zucchini & Lobster Foam
Venison Medallion*, Oven Roasted Parsnip, Pepper Berry Ragoût & Poppy Seed Potato Fingers

DESSERT

Mango Sherbet
Ricotta Chocolate Cannoli, Spumoni Ice Cream, Cannoli, Chocolate Crumbles & Sauce
Harlequin Trifle, Dark & White Chocolate Mousse, Devil's Food Cake & Marshmallows

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Riesling, "Wachstum Bodenstein," Weingut Prager, Smaragd, Wachau 2012 \$54


Red: J. Daniel Cuvee, Lail Vienyard, Napa Valley 2009 \$135

All Inclusive Wine Selections

White: Riesling Satyricus, Dr. Loosen, Mosel Valley, Germany 2012

Red: Quinta da Revolta Reserva, Douro Valley, Portugal 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

Wednesday, May 7, 2014




CRYSTAL CLASSICS


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

APPETIZERS


Pan Fried Crab Cake with Sweet Corn Relish & Mustard-Chive-Rémoulade

Forest Mushroom Tart with Herb Salad and Pesto Aioli 

SOUP & SALAD

Truffled Navy Bean Soup 

Classic Caesar Salad with Garlic Croutons and Parmesan Shavings

Salad Bouquet with Tomatoes, Palm Hearts, Asparagus and Crisp Leek, Served with Balsamic-Walnut Vinaigrette 

PASTA SPECIALITY

Cappellini Pasta with Broccoli Pesto, Walnuts & French Brie Cheese, Drizzled with Light Cream Sauce 

MAIN COURSES

Dover Sole "à la Meunière" with Melted Butter, Accompanied by Château Potatoes and Glazed Vegetable Sticks

Grilled Black Angus Filet Steak Served with Lorette Potatoes, Green Beans Wrapped in Bacon & Mustard-Chive Butter or Sauce Béarnaise

Roast Kosher Chicken Half with Potato Latkes, Honey-Carrots, and Natural Gravy

Crisp Polenta and Herb Spring Roll Served on Red and Yellow Bell Pepper Coulis With Baby Vegetable Medley and Mushrooms 

SALAD ENTRÉE

Pan-Fried Porcini Dusted Scallop Salad* on Marinated Fennel, Orange Segments, Tomatoes, Asparagus and Crisp Lettuce, Tossed with French Vinaigrette

SIDES

Steamed Rice, Baked Potatoes, Steamed Vegetables, Honey Carrots

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.

Wednesday, May 7, 2014



DESSERT

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

SWEET FINALE

Mango Sherbet

Ricotta Chocolate Cannoli Spumoni Ice Cream, Cannoli, Chocolate Crumbles & Sauce

Harlequin Trifle Dark & White Chocolate Mousse, Devil's Food Cake & Marshmallows

Vanilla Crème Brûlée

Flourless Chocolate Fudge Cake à la Mode

Ice Cream: Vanilla, Strawberry Cheesecake, Chocolate Chip Chunk

Frozen Yogurt: Banana

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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