



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

King Crab, Lump & Dungeness Crabmeat* on Avocado Mousse

Sweetbreads, Spinach & Pepper Sauce

SOUP

Jerusalem Artichokes & Morels 

MAIN COURSES

Duo of Salmon*, Pan-Fried & Olive Oil Poached Graved Lax, Purple Potatoes,
Fava Beans & Lemon Foam

Slow Roasted Lamb Loin* and Pappardelle Pasta with White Onion Purée, Sage & Popcorn

DESSERT

Caramel Banana Sherbet

White Chocolate Passion Fruit Delice, White Chocolate Mousse, Passion Fruit Custard &
Coconut Crumble

Blueberry Yogurt Trifle Ladyfinger, Blueberry Compote, Orange Gelée & Yogurt Cream

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Silex, Didier Dagueneau, Blanc Fumé de Pouilly 2010 \$185

Red: Château Figeac, Premier Grand Cru Classé B 2008 \$185

All Inclusive Wine Selections

White: Sauvignon Blanc, Los Vascos, Domaines Barons De Rothschild, Casablanca, Chile 2011

Red: Château Queyssard, Côte de Bordeaux 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

Friday, May 9, 2014



CRYSTAL CLASSICS

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

APPETIZERS

Sautéed Jumbo Shrimp* with Slow-Roasted Vegetable Salad

Hawaiian Fruit Cocktail with Coconut Rum 🍹

SOUP & SALAD

Consommé Double with Crabmeat Frittata

Mesclun of Spring Lettuce Tossed in Citrus Vinaigrette with Cherry Tomatoes, Snow Peas & Mango 🍹

Sliced Tomatoes & Buffalo Mozzarella with Balsamic Tossed Garden Greens and Basil Oil 🍹

PASTA SPECIALITY

Penne Rigate "Puttanesca" with Anchovies, Capers, Tomatoes, Kalamata Olives, Chili Flakes and Italian Parsley

MAIN COURSES

Potato Crusted Cod Loin* on Sautéed Spinach with Honey-Dill Mustard Beurre Blanc and Glazed Red Beets

Grilled Black Angus Rib Eye Steak* with Twice Baked Potato, Green Beans and Sauce Foyot or Green Peppercorn Sauce

Roasted Young Capon Glazed Turnips, Apricot-Chestnut Stuffing, Cinnamon Poached Prunes & Armagnac Jus

Grilled Portobello and Eggplant Tower on Truffled Cauliflower Purée, with Polenta Croutons & Tomato Confit 🍹

SALAD ENTRÉE

Tempura Fried, Rare Ahi Tuna Roll* on Romaine and Radicchio Lettuce with Cocktail Tomatoes, Mango, Cucumber, Carrot, Pickled Ginger, and Daikon, Drizzled with Sesame Aioli

SIDES

Brown Rice, Steamed Vegetable, Twice Baked Potato, Sautéed Spinach

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.

Friday, May 9, 2014



DESSERT

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

SWEET FINALE

Caramel Banana Sherbet

White Chocolate Passion Fruit Delice – White Chocolate Mousse, Passion Fruit Custard & Coconut Crumble

“Blueberry Yogurt Trifle” Ladyfinger, Blueberry Compote, Orange Gelée & Yogurt Cream

Vanilla Cream Brûlée

Flourless Chocolate Hazelnut Pudding

Ice Cream: Vanilla, Chocolate, Cookie Dough

Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Pumpkin Pie with Crème Chantilly

Chocolate Mousse

Vanilla Soya Milk Budino and Fresh Fruits

CHEESES

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