



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

Extra Virgin Olive Oil Poached Sea Bass*, Artichoke, Tomato & Tarragon

Quail, Turnip Ragoût & Salsify Pepper Fettuccine

CHILLED SOUP

Pineapple & Lime Sherbet

MAIN COURSES

Fresh Moon Fish Fillet*, Five Spice, Pumpkin & Asian Mushrooms

De-constructed Veal Oscar, Sautéed Spinach & Lemon Hollandaise

DESSERT

White Peach Sherbet

“La Pergola” Chocolate Coffee Mousse Cake, Milk Ice Cream & Whiskey Espuma

Meyer Lemon Black Currant Trifle Lemon Curd, Angel Food Cake, Black Currant Sauce & Meyer Lemon Sherbet

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Corton Charlemagne, Pernand-Vergelesses, Grand Cru, Bonneau du Martray 2010 \$195

Red: Dominus, Dominus Estate, Napa Valley 2008 \$230

All Inclusive Wine Selections

White: Chardonnay, Laroche, Bourgogne, France 2012

Red: Cabernet Sauvignon, Grant Burge, Cameron Vale, Australia 2011

*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

Saturday, May 10, 2014



CRYSTAL CLASSICS

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


APPETIZERS


Braised Oxtail & New Potato Salad with Port Wine Reduction and White Truffle Oil

Seafood Rendezvous* with Sauce Louis XIV and Baby Lettuce

SOUP & SALAD

Chicken Consommé with Matzo Balls

Assorted Spring Lettuce Tossed in Sherry-Walnut Vinaigrette, Garnished with Grapes, Cherry Tomatoes and Crostini 

Chopped Garden Salad – Crunchy Lettuce, Tomatoes, Celery, Mushrooms, Radish and Onions With Your Choice of Dressing 

PASTA SPECIALITY

Linguine Pasta Trapanese* with Sun-dried Tomato Pesto, Topped with Bay Scallops and Tomato Concassée

MAIN COURSES

Seared Sea Scallops* on Citrus Risotto, served with Saffron Fennel and Cray Fish Butter Sauce

Grilled Black Angus Fillet Steak* Served with Gratinated Potatoes, Ratatouille & Sauce Bearnaise

Honey & Rosemary Marinated, Rotisserie Chicken Half with Vichy Carrots, Brown Rice Pilaf & Natural Gravy

Baked Garden Vegetable Strudel On Melted Tomatoes with Herb Sauce and Vegetable Pearls 

SALAD ENTRÉE

Shrimp Caesar Salad* – Crisp Romaine Lettuce, Tossed with Caesar Dressing, Topped with Grilled Shrimp Brochette and Homemade Garlic Croutons

SIDES

Steamed Rice, Baked Potatoes, Steamed Vegetables, Brown Rice Pilaf

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.

Saturday, May 10, 2014



DESSERT

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

SWEET FINALE

White Peach Sherbet

"La Pergola" Chocolate Coffee Mousse Cake, Milk Ice Cream & Whiskey Espuma

Meyer Lemon Black Currant Trifle Lemon Curd, Angel Food Cake, Black Currant Sauce &
Meyer Lemon Sherbet

Vanilla Cream Brûlée

Flourless Double Fudge Brownie 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:

Sugar-Free: Vanilla Profiteroles with Fudge Sauce

Sugar-Free: Lemon Curd

Sugar-Free: Rice Milk Chocolate Pudding

CHEESES

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