



Crystal Cruises offers a unique association with the acclaimed **Valentino** restaurants of Santa Monica and Las Vegas. We offer this exclusive tasting menu of Valentino specialties, along with suggested wine pairings carefully selected for your culinary pleasure by Valentino proprietor and renowned wine expert **Piero Selvaggio**.

Northern King Crab and Pear Salad with Aged Balsamic

SUGGESTED WINE:

Sauvignon Blanc, "Lahn," St. Michael-Eppan, Alto Adige 2004
\$9.50 per 6-ounce glass \$38.00 per bottle

Zucchini-Wrapped Jumbo Scallops over Celery Root Purée with Sweet Garlic and Basil Pesto

SUGGESTED WINE:

Fiano di Avelino, Feudi di San Gregorio, Campania 2003
\$8.00 per 6-ounce glass \$32.00 per bottle

Pumpkin Ravioli flavored with Apricots, Tossed in Brown Sage Butter

Black Bass "Livornese" with Tomatoes, Capers, Celery and Olives, Served with Eggplant Purée and Basil-Flavored Olive Oil

SUGGESTED WINE:

Barbaresco, Produttori del Barbaresco, Albeisa, Piedmont 2002
\$9.50 per 6-ounce glass \$38.00 per bottle

Rack of Veal, Baked in Rosemary Salt Crust with Parmesan Asparagus, Fresh Chanterelles and Brunello Risotto

SUGGESTED WINE:

Merlot, Planeta, Sicily 2002
\$14.00 per 6-ounce glass \$56.00 per bottle

Warm Taleggio Cheese with Soft Polenta and Lavender-Flavored Honey

Valentino Dessert

Sicilian Style Ricotta Cannoli with Homemade Almond Ice Cream

SUGGESTED DESSERT WINE:

Vin Santo, Marchesi de Frescobaldi, Tuscany NV
\$6.00 per 3-ounce glass \$48.00 per bottle

A P P E T I Z E R S

Prego's New-Style Antipasti: Lobster Poached in Lemon Oil,
Parma Ham on Melon Carpaccio, Truffled Baby Artichoke Salad,
Vitello Tonnato and Gorgonzola-Stuffed Fresh Figs Wrapped in Pancetta

Carpaccio di Manzo

Thinly Sliced Raw Beef Tenderloin with Mustard Sauce and Capers

Tower of Buffalo Mozzarella with Sun-Ripened Yellow and Red Tomato
and Seasonal Greens

Breaded Shrimp and Lobster Cake with Shallot-Citrus Vinaigrette,
Served on Tossed Baby Garden Lettuce

Low-Carb Choices are available on request, including Low-Carb Pasta

Gratuities for your Prego wait staff are at your discretion. We recommend \$6 per person, per meal.

S O U P

Cream Soup of Selected Italian Mushrooms, Served in an Oregano Bread Cup

Cipollata Soup with Scrambled Egg Bruschetta

Iced Melon Soup with Prosecco

S A L A D

Caesar Salad Prepared by Your Head Waiter

Panzanella Siciliana: Italian Bread Salad with Orange, Sun-Dried Tomato, Lettuce, Ciabatta Bread Croutons, Red Onions, Anchovies and Olives

P A S T A

Lasagne alla Casalinga: Layers of Fresh Pasta with Ground Meat, Porcini Mushrooms, Tomato, Béchamel and Mozzarella Cheese

Linguine with Lobster and Grilled Zucchini in a Light Tomato Sauce, Flavored with Italian Parsley

Fettuccine with Sweet Pork Sausages, Tomato, Fava Beans and Chili Flakes

Cannelloni with Spinach and Ricotta
Gratinated with Mozzarella and Chunky Tomato Sauce

Risotto of Fresh Porcine Mushrooms and Crisp Garlic Chips

E N T R É E S

Roasted Rack of Baby Lamb
with Fresh Herbs, Served with Garlic Mashed Potatoes
and Grilled Zucchini

Broiled Branzino and Grilled Scampi
with Lemon Polenta, White Tomato Foam

Veal Scaloppine Parmigiana,
Gratinated with Buffalo Mozzarella and Tomato,
Served with Angel Hair Pasta

Braised Beef Short Ribs
in Barolo Wine Sauce, Served with Truffled Parsnip Smashed Potatoes,
Horseradish Crème Fraîche and Micro Greens

Low-Carb Choices are available on request, including Low-Carb Pasta

Prego offers a variety of fine wines to accompany your dinner. Please ask your Sommelier for the wine list.

DESSERT SPECIALTIES



Sicilian Style Ricotta Cannoli with Homemade Almond Ice Cream

DESSERT WINE:

Vin Santo, Marchesi de Frescobaldi, Tuscany NV

\$6.00 per 3-ounce glass \$48.00 per bottle

Warm Taleggio Cheese with Soft Polenta and Lavender-Flavored Honey

PREGO DESSERTS

Tiramisù: Espresso-Flavored Lady Fingers, Layered with Light Mascarpone Cheese

Dessert Sampler:

Vanilla Panna Cotta, Tiramisù and Flourless Almond Cake

Chocolate Frangelico Tart, Served with Homemade Vanilla Ice Cream

Crema di Caffè: Light Coffee Custard

Cheese Plate: Fontina, Grana Padano and Gorgonzola Cheese
with White Truffle-Flavored Honey and Dried Fig Nut Bread

GELATO

Chocolate, Spumoni or Homemade Vanilla Ice Cream

Freshly Frozen Fig and Prosecco Sherbet

COFFEE & TEA

**Espresso, Cappuccino, Coffee, Decaffeinated Coffee, Caffè Latte,
Selection of International Teas,
Served with Orange Pistachio and Chocolate-Walnut Biscotti**

AFTER-DINNER DRINKS

As a Digestif, we would like to recommend:

Sambuca Romana \$5.00

Frangelico \$5.00

Amaretto di Saronno \$5.00

...or your favorite classic after-dinner liqueur, available from the Prego Sommelier

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