



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

Scallop & Tuna Ceviche*, White Miso Soup

Green & White Asparagus Mousse, Smoked Asparagus Morel Salad

SOUP

Velvet Soup of New Potatoes & Young Leek

MAIN COURSES

Pan Fried Snapper,* Shrimp Ravioli & Saffron Tarragon Fumet

Slow Poached Corn Fed Chicken, Truffle-Parsnip Mousse, Melted Plums & Crispy Egg*

DESSERT

White Peach Sherbet

Pineapple Cheesecake, Sour Cream Cheesecake, Pineapple Ragoût, Strawberry Sherbet

Chocolate Hazelnut Trifle, Chocolate Pudding, Spanish Vanilla Cake, Vanilla Ice Cream, Frangelico Foam

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Lail, Blueprint Vineyards, Napa Valley 2008 \$40

Red: Châteauneuf-du-Pape, Saint Préfert 2009 \$60

All Inclusive Wine Selections

White: Sauvignon Blanc Paddy Borthwick, Wairarapa, New Zealand 2012

Red: Blau, Can Blau Cellars, Grenache/Syrah, Montsant, Spain 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

Sunday, May 11, 2014



CRYSTAL CLASSICS

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

APPETIZERS

Terrine of Buffalo Mozzarella with Pine Nuts, Sun Dried Tomato & Pesto /

Gratinated Seafood Crêpe Served with Light Tarragon Sauce

SOUP & SALAD

Mushroom Essence with Ricotta Herb Quenelle /

Panache of Mixed Greens Salad with Radicchio, Chopped Eggs, Dijon Mustard Dressing & Crostini /

Romaine Lettuce with Pesto Marinated Pasta Salad /

PASTA SPECIALITY

Bow Tie Pasta with Light Saffron Sauce, Chopped Clams & Italian Parsley

MAIN COURSES

Grilled Salmon*, Lemon Potato Mash, Sautéed Spinach & Grain Mustard Hollandaise

Steak "Diane"*, Grilled Black Angus Filet Steak with Cognac Flavored Green Peppercorn Sauce, Potato Strudel, and Glazed Carrots

Sweet 'n' Sour Pork Crisp-Fried Pork Tenderloin Cubes with Pineapple, Onions, Water Chestnuts, Carrots, and Bell Peppers in a Delicious Sweet 'n' Sour Sauce, Served with Sticky Rice

Chick Pea and Artichoke Falafel on Eggplant Purée, Topped with Tossed Arugula, Pine Nuts, Drizzled with Warm Tomato-Fennel Vinaigrette /

SALAD ENTRÉE

Grilled Turkey Medallion on a Bed of Butter Lettuce, with Yellow Tomatoes, Red Onions, White and Green Beans, Served with a Thousand Island Dressing and Warm Garlic Bread

SIDES

Steamed Rice, Baked Potato, Steamed Vegetable, Broccoli Roses

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.

Sunday, May 11, 2014



DESSERT

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

SWEET FINALE

White Peach Sherbet

Pineapple Cheesecake, Sour Cream Cheesecake, Pineapple Ragoût & Strawberry Sherbet

Chocolate Hazelnut Trifle, Chocolate Pudding, Spanish Vanilla Cake, Vanilla Ice Cream & Frangelico Foam

Vanilla Cream Brûlée

Flourless Double Fudge Brownie à la Mode

Ice Cream: Vanilla, Chocolate, Strawberry

Frozen Yogurt: Passion Fruit

Soft-Serve Ice Cream: Pistachio

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Vanilla Profiteroles with Fudge Sauce

Lemon Curd

Rice Milk Chocolate Pudding

CHEESES

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