



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

Seared Diver Scallop*, White Chocolate & Celery Velouté

Variation of Four Salmon* on Cucumber Gelée, Potatoes & Honey Dill Mustard Dressing

CLEAR SOUP

Beef, Celeriac Custard

MAIN COURSES

Pan Fried Baramundi*, Sea Urchin Risotto, Snap Peas & Lime Sauce

Black Angus Beef Tenderloin* & Braised Short Rib, Truffled Mashed Potatoes & Extra Virgin Olive Oil Marinated Wagyu

DESSERT

Strawberry Sherbet

"Mille Feuille" Vanilla Napoleon Slice & Sauce Anglaise

Coconut Passion Fruit Trifle, Coconut Panna Cotta, Passion Fruit Curd, Coconut Macaroon & Vanilla Ice Cream

CHEESES

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

WINE

Crystal Connoisseur Selections

White: Puligny-Montrachet, Étienne Sauzet 2010 \$95

Red: Duckhorn Vineyards, Napa Valley 2010 \$60

All Inclusive Wine Selections

White: Chardonnay "C" Reserve, Arroyo Seco, California 2012

Red: Pinot Noir Wavertree, Santa Rita Hills 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

Monday, May 12, 2014



CRYSTAL CLASSICS

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

APPETIZERS

Warm Sun-Dried Tomato, Basil and Ricotta Cheesecake with Broccoli Pesto on Capsicum Emulsion, Garnished with Micro Greens 

Gratinated Oysters "Rockefeller"

SOUP & SALAD

Soup de Poison

Mixed Greens with Cucumber, Tomato and Red Onion Salad Tossed with French Vinaigrette 

Selected Salad Bouquet with Marinated Artichoke, Crisp Pears and Walnuts 

PASTA SPECIALITY

Bucatini Pasta Tossed with Braised Beef Short Rib and Root Vegetable Ragoût

MAIN COURSES

Grilled Mahi Mahi*, Quinoa Wild Rice Pilaf, Roasted Tomato Salsa & Glazed Vegetables

Black Angus Rib Eye Steak* with Potato Croquettes, Grilled Asparagus Bundle, Sauce Bearnaise or Green Peppercorn Sauce

Roasted Kurobuta Pork Chop* – Brioche-Bread Pudding, Roasted Carrots, Honey-Champagne Braised Cabbage & Caraway Demi Glaze

Golden-Fried Wild Rice and Tofu Arancini with Grilled Zucchini, Melted Tomatoes and Chick Pea Purée 

SALAD ENTREE

Grilled Salmon Salad* on Assorted Greens with Tomatoes, Cucumbers, Avocado, Pickled Ginger and Scallions, Drizzled with Mango Dressing

SIDES

Steamed Rice, Baked Potatoes, Steamed Vegetables, Sautéed 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.

Monday, May 12, 2014



DESSERT

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

SWEET FINALE

Strawberry Sherbet

"Mille Feuille" Vanilla Napoleon Slice & Sauce Anglaise

"Coconut Passion Fruit Trifle" Coconut Panna Cotta, Passion Fruit Curd, Coconut Macaroon & Vanilla Ice Cream

Vanilla Crème Brûlée

Chocolate Raspberry Pave

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:

Mocha Budino

Chocolate Mousse

Coconut Delight

CHEESES

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