

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

STARTERS

White Sturgeon Caviar* on Onion Brûlée

Roasted Home Smoked Duck Breast*, Pumpkin & Citrus Berry Compote

SOUP

Clam Chowder, Saffron

MAIN

Broiled Lobster Tail*, Truffle White Parsnip Mousse & Lemon Sabayon

Pan-Fried Veal Medallion*& Sautéed Tiger Prawn*, Potato-Leek Ragoût

DESSERT

Banana Sherbet

Nobu Cake, Brownie Cake, Espresso Ice Cream & Banana Mousse

Apple Rice Trifle, Apple Compote, Rice Pudding, Cinnamon Crumble & Green Apple Sherbet

CHEESES

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

WINE

Crystal Connoisseur Selections

Champagne: Louis Roederer Cristal, Brut, Reims, Champagne, France 2005 \$350

White: Puligny-Montrachet, Premier Cru, "Les Perrières" Etienne Sauzet 2010 \$175

Red: Insignia, Joseph Phelps, Napa Valley 2005 \$230

All Inclusive Wine Selections

White: Sancerre, Le Mont, Foucher Lebrun, Loire Valley, France 2012

Red: Cabernet Sauvignon Vina Robles, Paso Robles, California 2010

*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

Tuesday, May 13, 2014

CRYSTAL CLASSICS

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

APPETIZERS

Tropical Fruit Mosaic with Fresh Berries and Elderflower Syrup 

Rock Shrimp "Thermidor Style" with Creamy Spinach and Mustard-Lobster Glaze

SOUP & SALAD

Oxtail Consommé with Vegetables, Mushrooms and Aged Sherry

Classic Caesar Salad with Garlic Croutons, and Parmesan Shavings

The Captain's Salad – Selected Salad Bouquet with Tomatoes, Palm Hearts, Asparagus and Crisp Leek, Served with Balsamic-Walnut Vinaigrette 

PASTA SPECIALITY

Rigatoni Pasta "Al Tonno" with Fresh Tuna, Tomato, Green Olives, Garlic and Parsley, Drizzled with Lemon Oil

MAIN COURSES

Pan- Fried Lemon Sole Fillets*, On Vegetable Wild Rice Pilaf & Chardonnay Beurre Blanc, Topped with Green Asparagus

Beef Wellington*, Rosemary Duchess Potatoes, Young Vegetables & Port-Wine Demi-Glaze

Coq au Vin – Braised Chicken in a Burgundy Wine Sauce, Garnished with Glazed Silver Onions, Mushrooms and Bread Croutons, Served on a Nest of Fettuccine and Broccoli Roses

Tomato, Courgettes, Goat Cheese and Puff Pastry Tart Tatin Topped with Tossed Mesclun Greens, Sprinkled with Basil Oil 

SALAD ENTRÉE

Veal Medallion Salad* – Crunchy Garden Greens Tossed with Sherry-Truffle Honey Vinaigrette, Garnished with Yellow Tomatoes, Snow Peas and Mushrooms, Topped with a Grilled Veal Medallion

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Spaghetti Pasta with Tomato-Basil Sauce

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.

Tuesday, May 13, 2014

DESSERT

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

SWEET FINALE

Banana Sherbet

Nobu Cake, Brownie Cake, Espresso Ice Cream & Banana Mousse

Apple Rice Trifle, Apple Compote, Rice Pudding, Cinnamon Crumble & Green Apple Sherbet

Vanilla Cream Brûlée

Chocolate Raspberry Pave

Ice Cream: Coffee Buzz, Strawberry Cheesecake

Frozen Yogurt: Pistachio

Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Mocha Budino

Chocolate Mousse

Coconut Delight

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