



## 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

Chilled Tiger Prawn\*, Jalapeno-Fig Jam, Lime Snow

Tomato, Mozzarella, Basil Sherbet, Balsamico Crystals & Olive Oil Caviar

## SOUP

Yellow Corn & Ancho Chili Smoke

## MAIN COURSES

Hawaiian Striped Marlin\*, Pearl Cous Cous, Watercress, Baby Peppers & White Tomato Foam

Pink Roasted Duck Breast\*, Purple Rice, Broccoflower-Celery Salad & Malibu Coconut Sauce

## DESSERT

Coffee Granite Sherbet

Pecan Nut & Pomegranate, Pecan Nut Shortbread, Pomegranate Mousse & Vanilla Ice Cream

Vivian's Chocolate Banana Trifle, Chocolate Pudding, Banana Bread, Caramelized Bananas, Chocolate Mousse

## CHEESES

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

## WINE

Crystal Connoisseur Selections

White: Far Niente Winery, Napa Valley 2011 \$76

Red: Clos du Marquis, Saint-Julien, Bordeaux, France 2006 \$110

All Inclusive Wine Selections

White: Pine Ridge, Chenin Blanc/Viognier, California 2012

Red: Côtes du Rhône, Domaine de Chantepierre, Rhone Valley, France 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

Wednesday, May 14, 2014



## CRYSTAL CLASSICS

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

### APPETIZERS


Salmon Tartar\* with Avocado, Lemon Aioli, Dill Grissini Stick & Baby Greens

Warm Asparagus with Black Forest Ham and Pumpkin Seed Pesto

### SOUP & SALAD

Chicken Consommé with Tomato-Spinach Royale

Spinach Salad Tossed in Creamy Bacon Dressing with Fresh Mushrooms, Boiled Egg and Bacon Bits

Mixed Greens in Citrus Vinaigrette with Artichokes and Shredded Carrots 

### PASTA SPECIALITY

Spaghetti Carbonara with Creamy Sauce, Crisp Pancetta & Parmesan Cheese

### MAIN COURSES

Pan Fried Sea Bream\*, Grilled Vegetables, Olive Oil Roasted Potatoes and Warm Caper Relish

Grilled Lamb Chops\* with Gratinated Potatoes, Ratatouille, Sautéed Green Beans & Rosemary Lamb Jus

Freshly Baked Meatloaf – Shallot Mashed Potatoes, Sautéed Vegetable Medley, Creamy Mushroom Sauce

Homemade Pumpkin Gnocchi Tossed in Creamy Pesto Sauce and Pine Nuts 

### SALAD ENTRÉE

Grilled Lamb Chop Salad\* – Assorted Greens with Mushrooms, Zucchini, Tomatoes & Feta Cheese, Tossed with Lemon-Basil Vinaigrette

### SIDES

Steamed Rice, Baked Potatoes, Steamed Vegetables, 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.

Wednesday, May 14, 2014



## DESSERT

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

### SWEET FINALE

Coffee Granite Sherbet

Pecan Nut & Pomegranate, Pecan Nut Shortbread, Pomegranate Mousse & Vanilla Ice Cream

Vivian's Chocolate Banana Trifle, Chocolate Pudding, Banana Bread, Caramelized Bananas,  
Chocolate Mousse

Vanilla Crème Brûlée

Chocolate Hazelnut Palatschinken à la Mode

Ice Cream: Peanut Butter, Chocolate, Rum Raisin

Frozen Yogurt: Pistachio

Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

In addition, we offer these sugar-free selections:

Sour Cream Cheesecake

Semolina Pudding

Coconut Delight

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