

## 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 — Werner Brenner                      Executive Pastry Chef — Harald Neufang

## APPETIZER

Lobster Ravioli & Poached Lobster,\* Lemongrass-Chervil Velouté

Chicken Liver Parfait, Pear Sorbet & Almond Croquant

## SOUP

Cream of Asparagus, Peas & Chervil Cream 

## MAIN COURSES

Brill Fillet,\* Corn & Leek Chowder, Confit Fennel & Chive Potato

Guinea Fowl Breast,\* Confit, Hazelnut, Parsnip & Fig Glaze

## DESSERT

Kir Royale Sherbet

“Delice aux Chocolate” Dark Chocolate Truffle Cake, Orange Espuma & Vanilla Ice Cream

“Lemon Mascarpone Trifle” Ladyfinger, Lemon Syrup & Lemon Mascarpone Cream

## CHEESES

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

## WINE

For additional Connoisseur or All inclusive wine selections, please speak with your Sommelier.

Crystal Connoisseur Selections

White: Étienne Sauzet, Puligny-Montrachet, Burgundy, France 2011 \$105

Red: Twomey, Merlot, Napa Valley 2010 \$68

All Inclusive Wine Selections

White: Sancerre, Le Mont, Foucher Lebrun, Loire Valley, France 2014

Red: Cabernet Sauvignon, Vina Robles, Huerhuero, Paso Robles 2013

\*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 and may include dairy products

Monday, September 12, 2016



## CRYSTAL CLASSICS

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


### APPETIZERS

White Sturgeon Caviar – Traditional Condiments, Melba Toast & Buckwheat Blinis

Roasted Beet & Ricotta Mille Feuille, Orange, Walnuts 

### SOUP & SALAD

Clear Oxtail Soup with Mushrooms, Vegetables & Orzo

Selected Crunchy Field Greens Tossed in Pecan-Balsamic Vinaigrette, Grapefruit, Radish, Beets,   
Asparagus, Fresh Mushrooms & Caramelized Pecan Nuts

### PASTA SPECIALITY

Angel Hair Pasta with Basil Pesto, Green Beans, New Potato & Bay Scallops

### MAIN COURSES

Broiled Alaskan Crab Legs, Saffron Rice Pilaf, Garden Vegetables Sauce Hollandaise & Melted Lemon Butter

Filet of Beef Wellington,\* Flaky Puff Pastry, Port Wine Gravy & Glazed Vegetables

Veal Medallions,\* Creamy Morel Sauce, Roast Fingerling Potatoes & Baby Carrots

Homemade Pumpkin Gnocchi in a Parmesan Cream Sauce, with Asparagus, Mushrooms,   
Zucchini & Tomatoes

### TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak\* or Grilled Chicken Breast

Roast Fingerling Potatoes, Garden Vegetables. Sauce Béarnaise or Natural Gravy

### SALAD ENTRÉE

Crab & Veal Salad\* – Veal Filet & Broiled King Crab Legs, Mixed Greens, Sherry-Hazelnut Vinaigrette,  
Citrus Fruit, Radish, Baby Tomatoes & Red Beets

### SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Sautéed Spinach

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.



## DESSERT

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

## SWEET FINALE

Kir Royale Sherbet

“Delice aux Chocolate” Dark Chocolate Truffle Cake, Orange Espuma & Vanilla Ice Cream

“Lemon Mascarpone Trifle” Ladyfinger, Lemon Syrup & Lemon Mascarpone Cream

Vanilla Crème Brûlée

Flourless Hazelnut Nougat Mousse

Ice Cream: Vanilla, Cherry Garcia, Chocolate Peanut Butter, Strawberry

Freshly Frozen, Nonfat Yogurt: Peach

Low-Fat Soft-Serve Ice Cream: Chocolate

Petits Fours & Chocolate Truffles

Seasonal Fruits

## TRADITIONAL DESSERT

Sour Cherry Crumble Tart à la Mode

In addition, we offer these sugar-free selections:

Pistachio Custard

Coffee Almond Milk Budino (Dairy Free)

## CHEESES

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