



CONTEMPORARY CUISINE

Crystal Cruises is proud to present these special selections created by:

Executive Chef — Remy Vercelli

Executive Pastry Chef — Savio Fernandes

APPETIZER

WHITE STURGEON CAVIAR

|

Traditional Condiments, Melba Toast & Buckwheat Blinis

SOUP



CREAM OF ASPARAGUS

|

Lemon Croutons & Parsley Chantilly

MAIN COURSE

FILET OF BEEF WELLINGTON*

|

Puff Pastry, Truffle Jus, Glazed Vegetable & Duchesse Potato

DESSERT

KIR ROYALE SORBET

“SNOW WHITE”

|

Coconut Mousse, Lime Gel and Buttermilk Sorbet

SOUR CHERRY TAPIOCA TRIFLE

|

Sour Cherry Compote, Dark Sponge, Tapioca Soup &
Chocolate Almond Praline

CHEESES

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

WINES

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

CRYSTAL CONNOISSEUR SELECTION

CHAMPAGNE

Dom Pérignon Cuvée, Moët et Chandon,
Brut, Epernay 2008 / 2013 | \$500

WHITE

Château d’Yquem, “Y,” Sauternes, Bordeaux,
France 2017 / 2018 | 320 | \$320

RED

Opus One, Robert Mondavi/Baron Philippe De
Rothschild, Napa Valley 2015 / 2016 | \$680

ALL INCLUSIVE WINE SELECTION

CHAMPAGNE

Jacquart Brut Mosaïque NV

WHITE

Sauvignon Blanc, Wairau River,
Marlborough, New Zealand 2022

RED


Pedroncelli, Zinfandel “Mother Clone,”
California 2017



CRYSTAL CLASSICS

APPETIZER

FRESH NORMANDY OYSTERS* | Champagne Mignonette and red Horseradish sauce

 **CAPTAIN'S SALAD** | Baby Lettuce, Cherry Tomatoes, Artichokes, Asparagus, Celeriac Chips, Herb-Balsamic Vinaigrette

 **ROASTED BABY BEETS** | Pickled Berries, Goat Cheese Cream, Truffle Honey

SOUP

DUCK CONSOMMÉ | Duck Confit Spring Roll

PASTA SPECIALITY

 **TORTIGLIONI "ARRABIATA"** | Fresh Tomato Sauce, Garlic, Chili Flakes, Parsley and Parmesan

MAIN COURSE

DOVER SOLE "À LA MEUNIÈRE" | Melted Butter, New Potatoes & Sautéed Spinach

GRILLED VEAL MEDALLIONS* | Mustard Gnocchi, Baby Carrots & Creamy Morel Sauce

 **WILD MUSHROOM WELLINGTON** | Creamed Spinach & Roast Purple Potatoes

TRADITIONAL MAIN FARE

GRILLED FRESH BLACK ANGUS SIRLOIN STEAK* | Cauliflower Gratin, Lyonnaise Potatoes and Béarnaise Sauce

FRESH RED SNAPPER "VERACRUZ"* | Warm Tomato, Caper & Green Olive Relish, Fresh Lime, Grilled Zucchini, Olive Oil Roasted Potatoes

BROILED KING CRAB LEGS | Melted Lemon Butter or Sauce Hollandaise, Vegetable-Wild Rice Pilaf, Asparagus

SALAD ENTRÉE

GRILLED BLACK ANGUS FILET MIGNON "CAPRESE"* | Assorted Greens, Creamy Pesto Dressing, Sliced Tomatoes, Buffalo Mozzarella, Olives, Fried Onion Rings

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **GLAZED VEGETABLES**

SAUTÉED SPINACH | **GRILLED ZUCCHINI** | **VEGETABLES RICE**

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.

*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.



SWEET FINALE

Executive Pastry Chef — **Savio Fernandes**

KIR-ROYALE SORBET

“SNOW WHITE”

Coconut Mousse, Lime Gel and Buttermilk Sorbet

SOUR CHERRY TAPIOCA TRIFLE

Sour Cherry Compote, Dark Sponge, Tapioca Soup & Chocolate Almond Praline

VANILLA CRÈME BRÛLÉE

FLOURLESS CHOCOLATE COGNAC FLAN

TRADITIONAL PEAR CARAMEL CAKE WITH VANILLA ICE CREAM

SUGAR-FREE LEMON CURD

DAIRY-FREE BLUEBERRY CRUMBLE, LEMON ICE CREAM

ICE CREAM

Vanilla | White Chocolate | Rum-Brittle | Strawberry

FRESHLY FROZEN NON-FAT YOGURT

Pistachio

LOW-FAT SOFT SERVE ICE CREAM

Vanilla

PETIT FOURS AND CHOCOLATE TRUFFLES

SEASONAL FRUITS

CHEESES

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