



CONTEMPORARY CUISINE

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

Executive Chef — Remy Vercelli

Executive Pastry Chef — Savio Fernandes

APPETIZER

CHARRED OCTOPUS | Black Olive Emulsion, Parsley Gel, Olive Earth, Olive Oil Caviar



GOAT CHEESE HAZELNUT TORTELLI | Citrus Brown Butter

SOUP



NEW POTATO & SPRING ONION CUSTARD

MAIN COURSE

PAN FRIED FRESH TURBOT FILLET* | Mushroom-Leek & Oyster Fricassees, Chive Potato

SEARED DUCK BREAST* | Kohlrabi Ragout, Potato Fritters, Truffle Jus

DESSERT

APRICOT SORBET

“RHUBARB AND GINGER SPLASH” | Ginger Mousse, Rhubarb Confit and Strawberry Gelee

MINT CHOCOLATE TRIFLE | White Sponge, Menthe Liqueur, Mint Mousse, Dark Chocolate Ganache & Cocoa Crumble

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

WHITE

Weingut Prager, Riesling, Smaragd “Wachstum
Bodenstein,” Wachau, Austria 2012 | \$75

RED

Bodega Vega-Sicilia Unico,
Ribera del Duero, Spain 2006 | \$695

ALL INCLUSIVE WINE SELECTION

WHITE

Grüner Veltliner, Weinlaubenhof Kracher,
Burgenland, Austria 2022

RED

“Celeste” Crianza, Tempranillo, Torres,
Ribera del Duero, Spain 2020



CRYSTAL CLASSICS

APPETIZER

ESCARGOTS BOURGUIGNONNE | Burgundy Snails, Garlic-Herb Butter



CRISP BOSTON LETTUCE | Marinated Palm Hearts, Green Beans, Sun Dried Tomatoes, Black Olives

SOUP

BEEF CONSOMMÉ “DIABLOTINE” | Spicy Paprika-Parmesan Toasts

PASTA SPECIALITY

HOMEMADE CONCHIGLIE RIGATE “PUTTANESCA” | Anchovies, Capers, Tomatoes, Calamata Olives, Chili Flakes and Italian Parsley

MAIN COURSE

PAN FRIED BLACK PEPPER CRUSTED SALMON FILLET* | Smoked Onion Purée, C-Merlot Glaze, Parsley Potatoes, Asparagus

WIENER SCHNITZEL | Breaded Veal Cutlet, Golden-Fried in Clarified Butter, Warm Fingerling Potato and cucumber Salad



BRAISED CABBAGE ROLL | Filled with Brown Rice, Mushrooms & Vegetables, Parsnip Purée, Tomato Ragout

TRADITIONAL MAIN FARE

GRILLED BLACK ANGUS ENTRECÔTE* | Potato Strudel, Olive Oil Roasted Vegetables, Sauce Béarnaise

BRAISED BEEF SHORT RIB | Shiraz Gravy, Herbs Sweet Potato Mash, Fried Shallots, Sautéed Brussels Sprouts, Chive Crème Fraîche

SALAD ENTRÉE

SCALLOP CAESAR SALAD* | Crisp Romaine Lettuce, Lemon-Anchovy Dressing, Parmesan Shavings, Garlic Croutons & Seared Scallops

SIDES

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

SAUTÉED ASPARAGUS | **SAUTÉED BRUSSELS SPROUTS** | **SWEET POTATO MASH**

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**

APRICOT SORBET

“RHUBARB AND GINGER SPLASH”

Ginger Mousse, Rhubarb Confit and Strawberry Gelée

MINT CHOCOLATE TRIFLE

White Sponge, Menthe Liqueur, Mint Mousse, Dark Chocolate Ganache & Cocoa Crumble

VANILLA CRÈME BRÛLÉE

FLOURLESS DULCE DE LECHE FLAN

TRADITIONAL PECAN PIE À LA MODE

SUGAR-FREE ORANGE MOUSSE CAKE

DAIRY-FREE RASPBERRY JALOUSIE À LA MODE

ICE CREAM

Vanilla | Green Tea | Amarena | Chocolate

FRESHLY FROZEN NON-FAT YOGURT

Pistachio

LOW-FAT SOFT SERVE ICE CREAM

Chocolate

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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