



CONTEMPORARY CUISINE

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

Executive Chef — Remy Vercelli

Executive Pastry Chef — Savio Fernandes

APPETIZER

PINK DUCK BREAST* | Butternut Squash & Berry-Citrus Compote



GREEN & WHITE ASPARAGUS MOUSSE | Smoked Asparagus, Morel Salad

SOUP



VELOUTÉ OF CELERIAC | Truffle & Young Leeks

MAIN COURSE

SEARED, FRESH AHI TUNA* | Tuna Poke, Japanese Rice, Apple Cider, Bok Choy

CÔTE DE BOEUF* | Horseradish Cream, Asparagus, Slow Cooked Egg & Potato Mousseline

DESSERT

PINA COLADA SORBET

“THE TACO” | White Chocolate Cake, Dulce de Leche Whipped Ganache and Roasted Almond Ice Cream

MANGO TRIFLE | Vanilla Sauce, Dark Sponge, Nougat Mousse, Toasted Hazelnuts

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

Tishbi, Sauvignon Blanc,
Israel 2016 | \$40

RED

Poggio Al Vento, Riserva, Tenuta Col d'Orcia,
Brunello di Montalcino, Tuscany, Italy 2001 | \$115

ALL INCLUSIVE WINE SELECTION

WHITE

Sauvignon Blanc, Honig Vineyard and Vinery,
California 2019

RED

Primitivo, Piccini,
Puglia, Italy 2021



CRYSTAL CLASSICS

APPETIZER

GRATINATED SEAFOOD CREPE | Chive Sauce



VEGETABLE SALAD NIÇOISE | Edamame Beans, Artichokes, Tomato, Onions, Haricot Verts, Olives, Sweet Peppers, French Dressing, Herb Croutons

SOUP

VEAL CONSOMMÉ | Calf's Liver Dumpling

PASTA SPECIALITY

SPAGHETTI "VENEZIANA" | White Wine, Cream, Chopped Tomatoes, Fresh Mussels, Green Peppercorn and Italian Parsley

MAIN COURSE

FRESH CANADIAN SALMON FILLET* | Onions and Mushrooms Potatoes, Grilled Fennel, Pommery Mustard Sauce

GARLIC-THYME MARINATED GRILLED LAMB CHOPS* | Ratatouille, Gratin Potato, Tomato-Black Olive Ragout



SESAME TOFU CAKE | Japanese Rice, Tempura Bok Choy & Miso Espuma

TRADITIONAL MAIN FARE

SAUTÉED TIGER PRAWNS* | Buttered Angel Hair Pasta, Grilled Vegetables, Fine Herbs Sauce

BRAISED CHICKEN "CACCIATORE" | White Wine-Tomato Sauce, Root Vegetables, Pearl Onions, Mushrooms, Creamy Polenta

SALAD ENTRÉE

GRILLED LAMB CHOPS* | Tabbouleh Salad, Grilled Zucchini, Eggplants, Tomatoes, Olives, Garbanzo Beans, Roast Pepper Aioli & Warm Pita Bread

SIDES

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

GRILLED VEGETABLES | **GRATIN POTATO**

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**

PINA COLADA SORBET

“THE TACO”

White Chocolate Cake, Dulce de Leche Whipped Ganache and
Roasted Almond Ice Cream

NOUGAT TRIFLE

Vanilla Cream, Dark Sponge, Mango Yogurt Mousse & Mango Jell-O

VANILLA CRÈME BRÛLÉE

FLOURLESS VALRHONA CHOCOLATE MOUSSE

TRADITIONAL NEW YORK CHEESECAKE

à la Mode

PEAR UPSIDE DOWN CAKE WITH VANILLA SAUCE

DAIRY-FREE RHUBARB STEW WITH FRESH STRAWBERRIES

Dairy free Ice Cream

ICE CREAM

Vanilla | Stracciatella | Pistachio | Chocolate

FRESHLY FROZEN NON-FAT YOGURT

Mango

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