



CONTEMPORARY CUISINE

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

Executive Chef — Remy Vercelli

Executive Pastry Chef — Savio Fernandes

APPETIZER

- WARM SEAFOOD SALAD* | Heirloom Carrots , Salsify and Lemon Dressing & Lemon Dressing
- CARPACCIO OF BLACK ANGUS BEEF* | Mustard Sauce, Fresh Lemon & Capers

SOUP

-  RED CABBAGE GAZPACHO | Grain Mustard Sorbet

MAIN COURSE

- JERK SEASONED SALMON* | Coconut-Chili Lime Broth, Sweet Potato Mash & Sautéed Bok Choy
- DUO OF CHICKEN SUPREME | Comté Cheese Gnocchi, King Oyster Mushrooms, Green Asparagus, Riesling-Chive Sauce

DESSERT

- ORANGE SORBET
- “BANOFFEE PIE” | Banana Bread, Honey Crumble and White Chocolate Cream
- PEACH & RICOTTA TRIFLE | Ricotta Cream, White Biscuit, Peach Compote, Peach Sauce

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

Cloudy Bay, Sauvignon Blanc,
Marlborough, New Zealand 2020 | \$65

RED

Ornellaia, Tenuta dell’ Ornellaia, Bolgheri,
Tuscany, Italy 2014 / 2020 | \$455

ALL INCLUSIVE WINE SELECTION

WHITE

Viognier, Reserve Spéciale, Gérard Bertand,
Sud de France 2022

RED

Thunevin-Calvet Cuvee Constance Rouge,
Côtes du Roussillon, France 2018



CRYSTAL CLASSICS

APPETIZER



FRESH ARTICHOKEs | Tomato Vinaigrette, Garlic Chips



GREEK SALAD | Tomatoes, Cucumbers, Peppers, Red Onions, Olives, Garbanzo Beans, Feta Cheese & Red Wine Vinaigrette

SOUP

CLEAR OXTAIL SOUP | Julienne Vegetables & Wild Rice

PASTA SPECIALITY

HOMEMADE PENNE PASTA | Cream, Pancetta, Parmesan, Italian Parsley

MAIN COURSE

PAN FRIED FRESH GROUPEr* | Roasted Purple Potatoes, Broccoflower, Braised Fennel & Corn Relish

GRILLED FRESH BLACK ANGUS RIB EYE STEAK* | White Truffle Hollandaise, Berni Potato and Grilled Vegetables



VEGETABLE POT PIE | Baked in a Parmesan Crust

TRADITIONAL MAIN FARE

WEST INDIES LAMB CURRY | Fried Panko Banana, Eggplant, Saffron Basmati Rice, Papadums & Traditional Condiments

PAN SEARED CALF’S LIVER* | Marsala Sauce, Mashed Potato, Sautéed Onions, Glazed Apple, Brussels Sprouts

SALAD ENTRÉE

APRICOT GLAZED, ROAST CHICKEN BREAST SALAD | Garden Greens, Honey-Citrus Dressing, Asparagus, Yellow Tomatoes, Baby Plums and Candied Walnuts

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **GRILLED VEGETABLES**
SAUTÉED BRUSSELS SPROUTS | **SAUTÉED BROCCOLI** | **SAUTÉED MUSHROOMS**

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**

ORANGE SORBET

“BANOFFEE PIE”

Banana Bread, Honey Crumble and White Chocolate Cream

PEACH & RICOTTA TRIFLE

Ricotta Cream, White Biscuit, Peach Compote, Peach Sauce

VANILLA CRÈME BRÛLÉE

FLOURLESS CHOCOLATE FUDGE CAKE

TRADITIONAL APPLE CRUMBLE TART À LA MODE

SUGAR-FREE MOCHA CREAM CAKE WITH COFFEE CREAM

DAIRY-FREE STRAWBERRY BAR

ICE CREAM

Vanilla | Hazelnut | Banana | 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