



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*

|

Smashed Chive Potato & Light Chicken Velouté



CARPACCIO OF CELERIAC

|

Pickled Mushrooms, Apple, Micro Herbs & Walnut Oil

SOUP

WHITE BEAN VELOUTÉ

|

Chorizo & Octopus

MAIN COURSE

BROILED FRESH MAINE LOBSTER*

|

Fresh Asparagus, Truffle-Herb Risotto, Lobster Espuma

PINK ROASTED BEEF TENDERLOIN*

|

Potato Mousseline, Chanterelles, Heirloom Carrots,
Port Wine Sauce

DESSERT

PEAR-GINGER SORBET

“PEANUT BUTTER JELLY TIME”

|

Peanut Butter Parfait, Raspberry Gel, Soft Meringue and Banana

HARLEQUIN TRIFLE

|

Dark & White Chocolate Mousse, Devil’s Food Cake & Mini Marshmallows

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

Charles Heidsieck, Blanc des Millénaires,
Blanc de Blancs, Brut, Reims 2007 | \$285

WHITE

M. Chapoutier, Le Méal, Ermitage, Marsanne,
Rhône Valley, France 2012 | \$415

RED

Penfolds, Cabernet Sauvignon, “Bin 707,” South
Australia 2014 / 2015 | \$416

ALL INCLUSIVE WINE SELECTION

CHAMPAGNE

Jacquart Brut Mosaïque NV

WHITE

Chardonnay “Bishop’s Peak,” Talley Vineyards,
San Luis Obispo County, California 2022

RED

Secret de Grand Bateau Rouge,
Bordeaux, France 2020



CRYSTAL CLASSICS

APPETIZER

BAKED OYSTERS ROCKEFELLER | Sautéed Spinach, Sauce Mornay



MIXED GARDEN GREENS | Green Goddess Dressing, Radish, Cucumber & Fennel

SOUP

VEAL CONSOMMÉ | Semolina Quenelle

PASTA SPECIALITY

HOMEMADE GIGLI “BOSCAIOLA” | Pancetta, Mushrooms, Onions, Tomatoes and Cream,
Drizzled with White Truffle Oil

MAIN COURSE

BROILED FILLET OF FRESH DAURADE ROYALE* | Olive-Smashed Potato, Grilled Vegetables &
Warm Tomato-Shallot-Herb Vinaigrette

BAKED QUAIL | Porcini Stuffing, Honey Braised Cabbage, Glazed Baby Carrots, Madeira Sauce



GRATINATED SEMOLINA GNOCCHI | Gorgonzola, Wild Mushroom Sauce & Baby Vegetables

TRADITIONAL MAIN FARE

N.Y. CUT FRESH BLACK ANGUS SIRLOIN STEAK* | Roasted Roots Vegetables, Baked Potato,
Horseradish Hollandaise

PICCATA MILANESE | Pan-Fried Veal Scallopini, Parmesan-Egg Batter,Pumpkin Gnocchi, Tomato Sauce,
Traditional Garnish and Sautéed Spinach

SALAD ENTRÉE

BEEF TENDERLOIN SALAD* | Bouquet of Garden Greens, Truffle-Pear Vinaigrette, Red Beets,
Asparagus, Toasted Pecans and Crisp Lavosh

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **TRUFFLE-CHIVES RISOTTO**

GRILLED VEGETABLES | **SAUTÉED SPINACH** | **SAUTÉED MUSHROOMS** | **HONEY BRAISED CABBAGE**

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**

PEAR-GINGER SORBET

“PEANUT BUTTER JELLY TIME”

Peanut Butter Parfait, Raspberry Gel, Soft Meringue and Banana

HARLEQUIN TRIFLE

Dark & White Chocolate Mousse, Devil’s Food Cake & Mini Marshmallows

VANILLA CRÈME BRÛLÉE

FLOURLESS CHOCOLATE MELT CAKE À LA MODE

GEORGIA PECAN CHEESECAKE À LA MODE

SUGAR-FREE VANILLA CUSTARD

DAIRY-FREE SOUR CHERRY COMPOTE WITH DAIRY FREE ICE CREAM

ICE CREAM

Vanilla | Coconut-Almond | Mango | Chocolate

FRESHLY FROZEN NON-FAT YOGURT

Passion Fruit

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