



# CONTEMPORARY CUISINE

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

Executive Chef — Remy Vercelli

Executive Pastry Chef — Savio Fernandes

## APPETIZER

**SNAPPER SASHIMI\*** | Caramelized Banana & Banana Lime Ragout

**PROSCIUTTO DI PARMA & SILKY EGG YOLK\*** | Grain Mustard Hollandaise, Marinated Asparagus & Truffle

## SOUP

**OXTAIL CONSOMMÉ** | Porcini Custard & Chive

## MAIN COURSE

**SEARED U-10 SCALLOPS “KILPATRICK”\*** | Green Pea Purée, Caviar Velouté

**POPPYSEED-BLACK PEPPER CRUSTED VENISON\*** | Beetroot-Raspberry Purée, Brussels Sprouts, Juniperberry Jus, Chestnut Croquettes

## DESSERT

### STRAWBERRY & BANANA SORBET

**“BLUEBERRY BLISS”** | Lemon Emulsion, Almond Biscuit and Blueberry Sorbet

**PEANUT BUTTER CHOCOLATE TRIFLE** | Fudge Sauce, Pound Cake, Peanut Butter Mousse & Peanut Butter Cookie

## 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

Lail Vineyards, “Georgia,” Sauvignon Blanc,  
Napa Valley 2016 / 2017 | \$187

#### RED

M. Chapoutier Cote Rotie Les Becasses,  
Cote-Rotie, Rhone Valley, France 2019 | \$125

### ALL INCLUSIVE WINE SELECTION

#### WHITE

Sauvignon Blanc, Vina Robles,  
Paso Robles, California 2022

#### RED

Domaine Guy Mousset,  
Côtes Du Rhône, France 2021



## CRYSTAL CLASSICS

### APPETIZER

-  **WILD MUSHROOM TART** | Provolone Cheese, Crème Fraïche, Herb Salad & Pesto Aioli
-  **ENDIVE, PEAR & BLUE CHEESE SALAD** | Pear Dressing, Caramelized Pecans


### SOUP

- LOBSTER BISQUE** | Tarragon & Puff Pastry

### PASTA SPECIALITY

- LINGUINE "BOLOGNESE"** | Meat Sauce & Parmesan Cheese

### MAIN COURSE

- FRESH SALMON FILLET\*** | Parsley Potatoes, Creamed Spinach & Lemon Butter Sauce
- ROASTED LONG ISLAND DUCKLING** | Caramelized Orange Sauce, Braised Red Cabbage, Sautéed Broccoli, Williams Potatoes
-  **PARMESAN ARANCINI** | Stuffed with Pine Nuts & Dried Fruit, Pumpkin Purée and Warm Shallot-Tomato Vinaigrette

### TRADITIONAL MAIN FARE

- VEAL CORDON BLEU** | Golden Fried Veal Escalopes Filled with Ham & Cheese, Mushroom Polenta Crouton, Vichy Carrots, Veal Demi Glaze
- GRILLED BLACK ANGUS FILET STEAK MERMAID\*** | Jumbo Prawn, Grilled Zucchini, Country Fries & Sauce Béarnaise

### SALAD ENTRÉE

- BLACK OLIVE-CRUSTED, SALMON FILLET \*** | Salad Spring Greens, Lemon-Basil Vinaigrette, Tomatoes, Caper Berries, Artichoke Hearts & Polenta Croutons

### SIDES

- STEAMED RICE** | **BAKED POTATO** | **STEAMED VEGETABLES** | **SAUTÉED BROCCOLI**  
**BRAISED RED CABBAGE** | **WILLIAMS POTATO** | **SAUTÉED MUSHROOMS** | **SAUTÉED SPINACH**

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

## STRAWBERRY & BANANA SORBET

### “BLUEBERRY BLISS”

Lemon Emulsion, Almond Biscuit and Blueberry Sorbet

## PEANUT BUTTER CHOCOLATE TRIFLE

Fudge Sauce, Pound Cake, Peanut Butter Mousse & Peanut Butter Cookie

## VANILLA CRÈME BRÛLÉE

## FLOURLESS WHITE CHOCOLATE ALMOND CAKE À LA MODE

## TRADITIONAL TIRAMISU

## SUGAR-FREE PUMPKIN SABAYON

## DAIRY-FREE FRUIT TART WITH VEGAN STRAWBERRY ICE CREAM

## ICE CREAM

Vanilla | Cookie | Strawberry | Espresso

## FRESHLY FROZEN NON-FAT YOGURT

Butterscotch

## LOW-FAT SOFT SERVE ICE CREAM

Chocolate

## HOMEMADE COOKIES

## SEASONAL FRUITS

## CHEESES

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