



CONTEMPORARY CUISINE

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

Executive Chef — Remy Vercelli

Executive Pastry Chef — Savio Fernandes

APPETIZER

CURED FRESH SALMON”MI CUIT”*

| Horseradish, Spinach & Pear



ROASTED PORTOBELLO MUSHROOM

| Truffled White Bean Purée, Sweet Peppers & Balsamic

SOUP

CONSOMMÉ DOUBLE

| Sherry Jelly & Vegetable Pearls

MAIN COURSE

PAN FRIED FRESH CORVINA*

| Lobster Ravioli, Saffron Tarragon Fumet

PINK ROASTED PORK TENDERLOIN IN A BREAD COAT

| Black Bean Purée, Glazed Apple, Endive,
Cashew Nuts & Truffle Foam

DESSERT

LYCHEE SORBET

“COTTON CANDY”

| Almond Cake, Strawberry Consommé and Vanilla Gelato

BLUEBERRY BANANA TRIFLE

| Blueberry Stew, Banana Bread & Banana Mousse

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

Schloss Gobelsburg, Grüner Veltliner, “Ried Lamm,”
Erste Lage, Kamptal, Austria 2020 | \$80

RED

Susana Balbo Wines ‘Nosotros’ Single Vineyard
Nomade, Mendoza, Argentina 2020 | \$145

ALL INCLUSIVE WINE SELECTION

WHITE

Grüner Veltliner, Langenlois,
Schloss Gobelsburg, Kamptal, Austria 202

RED

Malbec, Tapiz, Mendoza,
Argentina 2018



CRYSTAL CLASSICS

APPETIZER

SAUTÉED CRAB CAKE | Succotash, Basil Aioli



RED & GREEN CAESAR SALAD | Romaine & Red Leaf Lettuce, Homemade Caesar Dressing, Parmesan, Garlic Croutons

SOUP



CREAM OF SELECTED ITALIAN MUSHROOMS | Served in an Oregano Bread Bowl

PASTA SPECIALITY



INVOLTINI DI MELANZANE E LINGUINE | Baked Eggplant Roll Stuffed with Linguine, Tomatoes, Provolone Cheese and Fresh Herbs

MAIN COURSE

PAN ROASTED COD* | Potato Crust, Almond Broccoli & Grain Mustard Sauce

ENGLISH ROAST BEEF* | Yorkshire Pudding, Braised Vegetables, Shallot Demi Glaze



LENTIL “MEATBALLS” | Lemon Pesto, Roast Baby Beets & Mustard Espuma

TRADITIONAL MAIN FARE

VEAL OSSO BUCCO | Braised Veal Shank in a Rich Tomato and Root Vegetable Ragout, Cremolata & Risotto Milanese

SLOW ROASTED CAPON | Wild Mushroom Stuffing, Roasted Vegetables, Prune Chutney & Pan Jus

SALAD ENTRÉE

TEMPURA FRIED, RARE COOKED AHI TUNA* | Mixed Garden Greens with Cocktail Tomatoes, Mango, Cucumber, Carrot, Pickled Ginger, and Daikon, Drizzled with Sesame Aioli

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **RISOTTO MILANESE**

ROASTED VEGETABLES | **ALMOND BROCCOLI** | **SAUTÉED BOK CHOY**

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**

LYCHEE SORBET

“COTTON CANDY”

Almond Cake, Strawberry Consomme and Vanilla Gelato

BLUEBERRY BANANA TRIFLE

Blueberry Stew, Banana Bread & Banana Mousse

VANILLA CRÈME BRÛLÉE

FLOURLESS CARROT CAKE WITH CREAM CHEESE FROSTING

TRADITIONAL CHOCOLATE SOUFFLÉ WITH GODIVA SAUCE

SUGAR-FREE CHOCOLATE BROWNIE A LA MODE

DAIRY-FREE PINEAPPLE CUSTARD WITH PINEAPPLE RAGOUT

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