MODERN CUISINE

Modern Dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.

Crystal Cruises is proud to present these special selections created by:
Executive Chef — Werner Brenner
Executive Pastry Chef — Johannes Ferreira

APPETIZER

BEET ROOT CURED SALMON* | Citrus, Cucumber & Horseradish Aioli
STEAK TARTAR OF VEAL* | Pickled Veal Tongue, Shallot Cream, Quail Egg*

SOUP

BEEF CONSOMMÉ | Roast Garlic Flan, Artichoke & Chives

MAIN COURSE

CORVINIA SEA BASS* | Champagne Poached Oyster, Leeks & Fava Beans
ROASTED PORK TENDERLOIN* | Rye Bread Crust, Lentils, Spinach & Mushrooms

DESSERT

BLACK CurrANT
GUANAJA, VANILLA & CASSIS | Guanaja Mousse, Vanilla Foam & Cassis Sherbet
MEYER LEMON TRIFLE | Lemon Curd, Angel Food Cake, Black Currant Sauce & Vanilla Ice Cream

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.

<table>
<thead>
<tr>
<th>CRYSTAL CONNOISSEUR SELECTIONS</th>
<th>ALL INCLUSIVE WINE SELECTIONS</th>
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</thead>
<tbody>
<tr>
<td>WHITE</td>
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<tr>
<td>Henschke, Semillion “Louis,”</td>
<td>Shiraz, Nine Stones,</td>
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<tr>
<td>Eden Valley, Australia 2006</td>
<td>McLaren Vale, Australia 2015</td>
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<td>50</td>
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<tr>
<td>RED</td>
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<td>Vosne-Romanée, Domaine Jean Grivot,</td>
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<tr>
<td>Burgundy, France 2013</td>
<td>Merlot, “C” Reserve, Crystal Cruises Vineyards &amp; Winery,</td>
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<tr>
<td>105</td>
<td>Sonoma County, California 2013</td>
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</tbody>
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*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.
Classic Dishes are prepared using cooking techniques, equipment and ingredients on which the foundation of western cuisine was built.

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**APPETIZER**

- **SEAFOOD QUICHE** | Crème Fraîche, Mesclun Lettuce
- **MOSAIC OF FRESH FRUIT & BERRIES** | Coconut Liqueur

**SOUP & SALAD**

- **FRENCH ONION SOUP** | Cheese Croutons
- **MIXED LETTUCE & HERB RANCH DRESSING** | Grilled Vegetables, Fried Onion Rings
- **BOSTON LETTUCE** | White Bean Salad, Drizzled with Broccoli Pesto

**PASTA SPECIALITY**

- **BAVETTE** | Fresh Calamari and Marinara Sauce

**MAIN COURSE**

- **BOEUF “BOURGUIGNONNE”** | Braised Beef in Burgundy Red Wine Sauce, with Pearl Onions, Mushrooms, Bacon & Homemade Spätzle
- **WHOLE ROASTED TOM TURKEY** | Creamed Peas & Silver Onions, Sweet Potato Praline, Bourbon Gravy, Cranberry Relish, Orange-Sage Stuffing
- **VEGETABLE COCONUT POT** | Lime & Soba Noodles

**TRADITIONAL MAIN FARE**

- **SEARED SWORDFISH STEAK** | Zucchini Risotto, Tomato-Basil-Balsamic Brown Butter Sauce
- **GRILLED BLACK ANGUS SIRLOIN STEAK** | Mashed Potatoes, Glazed Vegetable, Sauce Béarnaise

**SALAD ENTRÉE**

- **FRESHLY ROASTED TURKEY BREAST** | Crunchy Greens, Celery, Pear, Snow Peas, Roasted Pumpkin, Dried Cranberries, Orange-Sage Dressing, Sweet Potato Chips

**SIDES**

- **STEAMED RICE** | **BAKED POTATO** | **STEAMED VEGETABLES** | **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.
DESSERT

Crystal Cruises is proud to present these special selections created by:
Executive Pastry Chef — Johannes Ferreira

SWEET FINALE

BLACK CURRANT

GUANAJA, VANILLA & CASSIS | Guanaja Mousse, Vanilla Foam & Cassis Sherbet

MEYER LEMON TRIFLE | Lemon Curd, Angel Food Cake, Black Currant Sauce & Vanilla Ice Cream

VANILLA CRÈME BRULÉE

FLOURLESS WHITE CHOCOLATE MOUSSE

ICE CREAM
Vanilla | Chocolate Peanut Butter | Cherry Garcia | Chocolate

FRESHLY FROZEN NONFAT YOGURT | Swiss Chocolate

LOW-FAT SOFT SERVE ICE CREAM | Vanilla

HOMEMADE COOKIES

SEASONAL FRUITS

TRADITIONAL DESSERT

SWISS CARROT CAKE | à la Mode

SUGAR - FREE SELECTION

VANILLA PROFITEROLES WITH FUDGE SAUCE

DRIED FRUIT COMPOTE | Dairy-Free

CHEESES

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