



CONTEMPORARY CUISINE

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

Executive Chef — Remy Vercelli

Executive Pastry Chef — Johannes Ferreira

APPETIZER

SEARED AHI TUNA* | Wasabi Crumble, Cress Salad



BUFFALO MOZZARELLA & ROASTED YOUNG VEGETABLES | Balsamico Gel, Olive Oil Caviar

SOUP



CREAM OF NEW POTATO | Spring Onion Custard

MAIN COURSE

BROILED FRESH LEMON SOLE* | Cockles-Dill Chowder, Snow Peas, Confit Potatoes

PINK ROASTED MILK-FED VEAL RIB EYE* | Pumpkin Pearl Couscous, Broccolini, Reduced Thyme Jus

DESSERT

STRAWBERRY & BANANA SORBET

“BEEHIVE” | Honey Custard, Fig, Meringue, Greek Yoghurt Sorbet

NOUGAT TRIFLE | Vanilla Sauce, Dark Sponge, Nougat Mousse, Toasted Hazelnuts

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

Chardonnay, Aigle Royal, Gérard Bertrand,
Limoux, France 2016 | \$95

RED

Essence de Dourthe, Dourthe,
Bordeaux, France 2005 | \$228

ALL INCLUSIVE WINE SELECTION

WHITE

Viognier, Reserve Spéciale,
Gérard Bertrand, France 2019

RED

Secret de Grand Bateau Rouge,
Bordeaux, France 2020



CRYSTAL CLASSICS

APPETIZER


CARPACCIO OF BLACK ANGUS BEEF* | Mustard Sauce, Capers

TRADITIONAL "CAESAR" SALAD | Crisp Romaine Lettuce, Homemade Caesar Dressing,
Garlic Croutons, Parmesan

SOUP

VEAL CONSOMMÉ | Semolina Quenelle


PASTA SPECIALITY

 **HOMEMADE PENNE RIGATE** | Fresh Tomato Sauce, Artichoke, Sweet Garlic, Black Olives,
Buffalo Mozzarella

MAIN COURSE

FRESH CANADIAN SALMON FILLET* | Parsley Potatoes, Sautéed Spinach, Dill Beurre Blanc

GRILLED FRESH BLACK ANGUS SIRLOIN STEAK* | Sauce Béarnaise, Grilled Eggplant,
Sweet Peppers, Hand Cut Steak Fries

 **SPINACH PEARL COUSCOUS** | Crispy Egg, Wilted Greens, Crumbled Goat Cheese

TRADITIONAL MAIN FARE

ROASTED GAME HEN* | Potato Fingers, Wild Mushroom & Madeira Ragout, Garden Vegetables

GRILLED PORK MEDALLIONS* | Buttered Fettuccine, Creamy Mushroom Sauce, Almond Broccoli

SALAD ENTRÉE

BLACK OLIVE-CRUSTED SALMON SALAD* | Mixed Greens, Creamy Honey-Mustard-Basil Dressing,
Olives, Grilled Vegetables, Red Beet Chips

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **SAUTÉED SPINACH**

GRILLED EGGPLANT | **ALMOND BROCCOLI** | **HAND CUT STEAK FRIES**

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 — Johannes Ferreira

STRAWBERRY & BANANA SORBET

“BEEHIVE”

Honey Custard, Fig, Meringue, Greek Yoghurt Sorbet

NOUGAT TRIFLE

Vanilla Sauce, Dark Sponge, Nougat Mousse, Toasted Hazelnuts

VANILLA CRÈME BRÛLÉE

FLOURLESS CHOCOLATE DOVE CAKE

Vanilla Ice Cream

RHUBARB CRUMBLE

à la Mode

DAIRY-FREE SOUR CHERRY SLICE

SUGAR-FREE STRAWBERRY SHORTCAKE

ICE CREAM

Vanilla | Amarena | Espresso | Chocolate

LOW-FAT SOFT SERVE ICE CREAM

Vanilla | Chocolate

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese selection