



CONTEMPORARY CUISINE

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

Executive Chef — Werner Brenner

Executive Pastry Chef — Johannes Ferreira

APPETIZER

CURED FRESH KING SALMON "MI CUIT"* | Horseradish, Spinach, Green Apple

SLOW COOKED ONE HOUR EGG* | Spinach, Smoked Potato Foam, Crispy Potato Straw

SOUP

CONSOMMÉ DOUBLE | Truffled Egg Royale, Fava Beans

MAIN COURSE

WHOLE ROASTED BASIL MARINATED MONKFISH* | Olive Mayonnaise, Creamed Orzo, Tomato

PINK ROASTED PORK TENDERLOIN* | Bread Coat, Black Bean Purée, Glazed Apple, Endive,

Cashew Nuts, Truffle Foam

DESSERT

TEQUILA SUNRISE SORBET

"DARK NIGHT" | Yuzu Cheesecake, Opaline Crumb, Black Sesame Ice Cream

APPLE HONEY TRIFLE | Cinnamon Panna Cotta, Caramelized Apple, Spiced Apple Bread,

Whipped 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.

CRYSTAL CONNOISSEUR SELECTION

WHITE

Cloudy Bay, Sauvignon Blanc,
Marlborough, New Zealand 2020 | \$65

RED

Luce, Luce della Vite,
Tuscany, Italy 2015 | \$180

ALL INCLUSIVE WINE SELECTION

WHITE

Grüner Veltliner, Weinlaubenhof Kracher,
Burgenland, Austria 2022

RED

Primitivo, Piccini,
Puglia, Italy 2021



CRYSTAL CLASSICS

APPETIZER

ESCARGOTS BOURGUIGNONNE | Burgundy Snails, Garlic-Herb Butter



ARUGULA, CORN & TOMATO SALAD | White Balsamic, Extra Virgin Olive Oil, Shaved Manchego

SOUP



SLOW ROASTED VEGETABLE SOUP | Basil Oil, Olive Crostini

PASTA SPECIALITY

HOMEMADE TROTTOLE | Tomato, Bolognese & Porcine Mushrooms Sauce

MAIN COURSE

BOUILLABAISSÉ* | Fresh Fish & Seafood, Caramelized Vegetables,
Pernod-Flavored Tomato-Herb Broth, Grilled Baguette, Sauce Rouille

WHOLE ROASTED TOM TURKEY* | Creamed Peas & Silver Onions, Sweet Potato Praline,
Bourbon Gravy, Cranberry Relish, Orange-Sage Stuffing



QUINOA-CAULIFLOWER FRITTERS | Cauliflower Cream, Curry Roasted Cauliflower

TRADITIONAL MAIN FARE

BRAISED BEEF SHORT RIB | Shiraz Gravy, Horseradish-Mashed Potatoes, Fried Shallots,
Olive Oil Roasted Root Vegetables, Chive Crème Fraîche

NEW ENGLAND FISH & CHIPS* | Mushy Peas, Tartar Sauce, Malt Vinegar

SALAD ENTRÉE

ROAST TURKEY SALAD* | Crisp Greens, Orange-Peppercorn Dressing, Fresh Pear, Asparagus,
Radish, Squash, Dried Cranberries, Glazed Pecan Nuts

SIDES

STEAMED RICE | **STEAMED VEGETABLES** | **HORSERADISH-MASHED POTATOES** | **BAKED POTATO**
CREAMED PEAS & SILVER ONIONS | **ROASTED ROOT VEGETABLES** | **GREEN PEAS**

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**

TEQUILA SUNRISE SORBET

“DARK NIGHT”

Yuzu Cheesecake, Opaline Crumb, Black Sesame Ice Cream

APPLE HONEY TRIFLE

Cinnamon Panna Cotta, Caramelized Apple, Spiced Apple Bread, Whipped Cream

VANILLA CRÈME BRÛLÉE

FLOURLESS WHITE CHOCOLATE LAYER CAKE

DEVIL’S FOOD CAKE

Vanilla Ice Cream

DAIRY-FREE COCONUT PUDDING

SUGAR-FREE MANGO RICOTTA CREAM

ICE CREAM

Vanilla | Roasted Almond | Hazelnut | Strawberry

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