



# CONTEMPORARY CUISINE

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

Executive Chef — Werner Brenner

Executive Pastry Chef — Johannes Ferreira

## APPETIZER

**BBQ TIGER PRAWNS\*** | Parmesan Grits, Candied Bacon

**VEAL CARPACCIO\*** | Apple, Feta Cheese Cream, Truffle Honey, Cider Pearls

## SOUP



**PARSNIP SOUP** | Morels, Parsley

## MAIN COURSE

**FRESH GROUPER FILLET\*** | Lemon Olive Ravioli, Charred Leeks, Parsley Broth

**MEDALLIONS OF CANADIAN DEER\*** | Poppyseed-Black Pepper Crust, Beetroot-Raspberry Purée,  
Juniper Berry Jus, Chestnut Croquettes

## DESSERT

**PASSION FRUIT-CHAMPAGNE SORBET**

**“WHISKEY & CARAMEL”** | Dark Chocolate Cake, Caramel Panna Cotta, Whiskey Espuma

**CITRUS TRIFLE** | Lemon Custard, Orange Gelée, Butter Crumble, Soft Meringue

## 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

Vintage Tunina, Silvio Jerman,  
Friuli, Italy 2017 | \$75

#### RED

Château de Beaucastel, Châteauneuf-du-Pape,  
Rhône Valley, France 2017 | \$180

### ALL INCLUSIVE WINE SELECTION

#### WHITE

Pinot Grigio, Santa Margherita,  
Valdadige, Italy 2020


#### RED

“Blau,” Carignan, Garnacha & Syrah,  
Cellars Can Blau, Montsant, Spain 2021



## CRYSTAL CLASSICS

### APPETIZER

-  **ASPARAGUS “EN FÊTE”** | Marinated Asparagus, Lemon Vinaigrette, Tomato, Olives, Shallots
- BABY SPINACH SALAD** | Mustard Dressing, Chopped Egg, Bacon Bits


### SOUP

- CHICKEN BROTH** | Matzo Ball

### PASTA SPECIALITY

- CAPELLINI “AGLIO E OLIO E PEPERONCINO”** | Roasted Garlic, Parsley, Chili Flakes, Extra Virgin Olive Oil

### MAIN COURSE

- PAN-ROASTED FRESH CORVINA BASS\*** | Mushroom-Tomato-Herb-Butter Crust, Potato & Leek Confit, Champagne Velouté
- GARLIC-THYME MARINATED GRILLED LAMB CHOPS\*** | Ratatouille, Gratinated Potato, Tomato-Black Olive Ragout
-  **LENTIL “MEATBALLS”** | Lemon Pesto, Roasted Baby Beets, Mustard Espuma

### TRADITIONAL MAIN FARE

- KOSHER ROTISSERIE CHICKEN\*** | Mushroom Rice Pilaf, Asparagus, Natural Gravy
- BOEUF “BOURGUIGNON”** | Braised Beef, Rich Red Wine Sauce, Root Vegetables, Pearl Onions, Champignons, Bacon, Brioche Bread Pudding

### SALAD ENTRÉE

- APRICOT GLAZED ROAST CHICKEN BREAST SALAD\*** | Garden Greens, Honey-Citrus Dressing, Asparagus, Yellow Tomatoes, Baby Plums, Candied Walnuts

### SIDES

- STEAMED RICE** | **BAKED POTATO** | **STEAMED VEGETABLES** | **SAUTÉED ASPARAGUS**
- RATATOUILLE** | **ROASTED ROOT 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.

\*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

### **PASSION FRUIT-CHAMPAGNE SORBET**

#### **“WHISKEY & CARAMEL”**

Dark Chocolate Cake, Caramel Panna Cotta, Whiskey Espuma

### **CITRUS TRIFLE**

Lemon Custard, Orange Gelée, Butter Crumble, Soft Meringue

### **VANILLA CRÈME BRÛLÉE**

### **FLOURLESS CAPPUCCINO MOUSSE**

### **GEORGIAN PECAN CHEESECAKE**

à la Mode

### **DAIRY-FREE CHOCOLATE CUSTARD**

Fresh Fruit

### **SUGAR-FREE BERRY TIRAMISU**

### **ICE CREAM**

Vanilla | Banana | Choco-Mint | 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