



CONTEMPORARY CUISINE

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

Executive Chef — Remy Vercelli

Executive Pastry Chef — Johannes Ferreira

APPETIZER

FRESH OYSTERS* | Sesame Seaweed Dressing, Sea Air

CHICKEN LIVER PARFAIT* | Granny Smith Apple, Ice Wine Gelée, Spiced Twirl

SOUP

OXTAIL CONSOMMÉ* | Shaved Wagyu Beef, Poached Egg

MAIN COURSE

BROILED FRESH MAINE LOBSTER* | Fresh Asparagus, Leek-Truffle Risotto

SLOW ROASTED BLACK ANGUS BEEF TENDERLOIN* | New Potato Mousseline, Chanterelles,
Heirloom & Baby Carrots, Shallot Demi-Glace

DESSERT

RHUBARB-GIN SORBET

“BITTERSWEET PASSION” | Passion Fruit Mousse, Bittersweet Chocolate, Coffee, Hazelnut

FUDGE BROWNIE TRIFLE | Chocolate Panna Cotta, Fudge Brownie, Vanilla Sabayon

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

CHAMPAGNE

Moët et Chandon, Cuvée Dom Pérignon, Brut,
Epernay, France 2008 / 2013 | \$500

WHITE

Corton Charlemagne, Grand Cru,
Cote de Beaune, Burgundy, France 2013 | \$480

RED

Cabernet Sauvignon, “Pluribus”, Bond Wines,
Napa Valley, California 2006 | \$730

ALL INCLUSIVE WINE SELECTION

CHAMPAGNE

Champagne, Jacquart Brut Mosaïque,
France NV

WHITE

Chardonnay, Bishops Peak,
San Luis Obispo, California 2022

RED

Cabernet Sauvignon, “C” Reserve,
Paso Robles, California 2017



CRYSTAL CLASSICS

APPETIZER

WHITE STURGEON CAVIAR* | Traditional Condiments, Melba Toast, Buckwheat Blinis



BOUQUET OF GARDEN LETTUCE | Cherry Tomatoes, Marinated Palm Hearts, Asparagus, Vegetable Chips, Herb-Balsamic Vinaigrette

SOUP



CREAM OF MUSHROOM SOUP | Oregano Bread Bowl

PASTA SPECIALITY

HOMEMADE FUSILLI "CON PROSCIUTTO E ASPARAGI" | Cream, Fresh Tomato, Green Asparagus, Prosciutto, Parmesan Cheese

MAIN COURSE

PAN-FRIED CANADIAN COD* | Potato Crust, Almond Broccoli, Grain Mustard Sauce

BAKED QUAIL | Porcini Stuffing, Honey Braised Cabbage, Glazed Baby Carrots, Madeira Sauce



WILD MUSHROOM WELLINGTON | Creamed Spinach, Roasted Purple Potatoes

TRADITIONAL MAIN FARE

ESCALOPES DE VEAU "VALLÉE D'AUGE"* | Sautéed Veal Scallopini, Risotto, Calvados Sauce, Young Garden Vegetables, Caramelized Apples

NEW YORK CUT SIRLOIN STEAK* | Roasted Red Skin Potatoes, Vegetable Medley, Sauce Béarnaise

SALAD ENTRÉE

BEEF TENDERLOIN SALAD* | Bouquet of Garden Greens, Truffle-Pear Vinaigrette, Red Beets, Asparagus, Toasted Pecans, Crisp Lavosh

SIDES

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

VEGETABLE MEDLEY | **ALMOND BROCCOLI** | **HONEY BRAISED CABBAGE**

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

RHUBARB-GIN SORBET

“BITTERSWEET PASSION”

Passion Fruit Mousse, Bittersweet Chocolate, Coffee, Hazelnut

FUDGE BROWNIE TRIFLE

Chocolate Panna Cotta, Fudge Brownie, Vanilla Sabayon

VANILLA CRÈME BRÛLÉE

FLOURLESS CARROT CAKE

Cream Cheese Frosting

TRADITIONAL APPLE PIE

à la Mode

DAIRY-FREE LEMON MERINGUE CUP

SUGAR-FREE VANILLA BLUEBERRY ÉCLAIR

ICE CREAM

Vanilla | Choco-Mint | Cookies | Strawberry

LOW-FAT SOFT SERVE ICE CREAM

Vanilla | Chocolate

PETIT FOURS & CHOCOLATE TRUFFLES

SEASONAL FRUITS

CHEESES

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