



# CONTEMPORARY CUISINE

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

Executive Chef — Remy Vercelli

Executive Pastry Chef — Johannes Ferreira

## APPETIZER

**CHARRED WAGYU BEEF CRUDO\*** | Mashed Potatoes, Horseradish Cream



**ROASTED PORTOBELLO MUSHROOM** | Truffled White Bean Purée, Sweet Peppers, Balsamic

## SOUP



**VELOUTÉ OF CELERIAC** | Truffle, Young Leeks

## MAIN COURSE

**SEARED, FRESH AHI TUNA\*** | Tuna Poke, Japanese Rice, Apple Cider, Bok Choy

**SLOW ROASTED VEAL FILLET\*** | Mascarpone-Porcini Risotto, Artichoke

## DESSERT

**PIÑA COLADA SORBET**

**“COTTON CANDY”** | Almond Cake, Strawberry Consommé, Vanilla Gelato

**RASPBERRY VANILLA TRIFLE** | Raspberry Compote, White Sponge, Vanilla Cream, 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

Grüner Veltliner, Schloss Gobelsburg,  
Este Lage, Kamptal, Austria 2018 | \$80

#### RED

Château La Fleur-Pétrus, Pomerol,  
Bordeaux, France 2005 | \$615

### ALL INCLUSIVE WINE SELECTION

#### WHITE

Grüner Veltliner, Langenlois, Schloss Gobelsburg,  
Kamptal, Austria 2022

#### RED

Thunevin-Calvet Cuvee Constance Rouge,  
Côtes du Roussillon, France 2018



## CRYSTAL CLASSICS

### APPETIZER

**CLASSIC JUMBO SHRIMP COCKTAIL\*** | Horseradish Cocktail Sauce



**VEGETABLE SALAD NIÇOISE** | Edamame Beans, Artichokes, Tomato, Onion, Haricot Verts, Olives, Sweet Peppers, French Dressing, Herb Croutons

### SOUP

**VEAL CONSOMMÉ** | Calf's Liver Dumpling

### PASTA SPECIALITY

**HOMEMADE GIGLI "BOSCAIOLA"** | Pancetta, Mushrooms, Onion, Tomato, Cream, White Truffle Oil

### MAIN COURSE

**PAN-FRIED FRESH OCEAN PERCH\*** | Buttered Fingerling Potatoes, Sautéed Baby Spinach, Capsicum Beurre Blanc

**BLACK ANGUS RIB EYE\*** | Roasted Red Skin Potatoes & Sour Cream, Olive Oil Roasted Vegetables, Wasabi Hollandaise



**SESAME TOFU CAKE** | Japanese Rice, Tempura Bok Choy, Miso Espuma

### TRADITIONAL MAIN FARE

**PINK ROASTED PHEASANT BREAST\*** | Champagne Sauerkraut, Sweet Corn Fritters, Cassis Sauce

**PAN-FRIED BLACK PEPPER CRUSTED SALMON FILLET\*** | Smoked Onion Purée, C-Merlot Glaze, Mashed Potatoes, Asparagus

### SALAD ENTRÉE

**PAN FRIED SALMON FILLET\*** | Mixed Lettuce, Cherry Tomatoes, Celery, Artichoke, Olives, Shaved Fennel, Lemon-Basil Dressing

### SIDES

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

**ROAST VEGETABLES** | **CHAMPAGNE SAUERKRAUT** | **SWEET CORN FRITTERS**

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**

## **PIÑA COLADA SORBET**

### **“COTTON CANDY”**

Almond Cake, Strawberry Consommé, Vanilla Gelato

## **RASPBERRY VANILLA TRIFLE**

Raspberry Compote, White Sponge, Vanilla Cream, Soft Meringue

## **VANILLA CRÈME BRÛLÉE**

## **FLOURLESS CHOCOLATE HAZELNUT CAKE**

Vanilla Ice Cream

## **NEW YORK CHEESECAKE**

à la Mode

## **DAIRY-FREE RHUBARB STEW**

Fresh Strawberries, Dairy-Free Ice Cream

## **SUGAR-FREE PEAR UPSIDE DOWN CAKE**

Vanilla Sauce

## **ICE CREAM**

Vanilla | Stracciatella | Pistachio | 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