



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

**Executive Chef** — Werner Brenner

**Executive Pastry Chef** — Johannes Ferreira

## APPETIZER

**WHITE STURGEON CAVIAR\*** | Smashed Potato, Chives, Light Velouté & Sour Cream

**CHICKEN LIVER PATE \*** | Ice Wine, Brioche Crumble & Forest Berries

## SOUP

**VEAL CONSOMMÉ** | Sweet Bread Roses & Madeira

## MAIN COURSE

**BROILED FRESH COLD-WATER LOBSTER \*** | Green Asparagus & Leek-Truffle Risotto, Lobster Emulsion

**SLOW ROASTED BLACK ANGUS BEEF TENDERLOIN\*** | New Potato Mousseline & Baby Carrots  
Port Wine Demi - Glaze

## DESSERT

**ORANGE-VODKA SORBET**

**"ALL THINGS GREEN"** | Green Tea Chiffon Cake, Matcha Mousse and Granny Smith Apple

**"COFFEE & NUTTY TRIFLE"** | Coffee Flan, Frangelico Mousse, Butter-Pecan Ice 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

Darioush, Viognier, "Signature Wine,"

Napa Valley, California 2017 | \$80

#### RED

Gérard Bertrand "La Forge,"

Corbières-Boutenac, France 2016 | \$95

### ALL INCLUSIVE WINE

#### SELECTION WHITE

Sauvignon Blanc, Vina Robles,

Paso Robles, California 2020

#### RED

Domaine Guy Mousset,

Côtes Du Rhône, France 2019



## CRYSTAL CLASSICS

Classic Dishes are prepared using cooking techniques, equipment, and ingredients on which the foundation of western cuisine was built.

### APPETIZER

 **POACHED ONE HOUR EGG \*** | Spinach & Smoked Potato

 **MESCLUN LETTUCE & DIJON-CITRUS DRESSING** | Pickled Beets, Orange, Roasted Almonds, Goat Cheese

### SOUP

 **FOREST MUSHROOM SOUP** | "Cappuccino Style"

### PASTA SPECIALITY

 **CAPELLINI "AGLIO E OLIO E PEPERONCINI"** | Roasted Garlic, Parsley, Chili Flakes, Extra Virgin Olive Oil

### MAIN COURSE

**GRILLED VEAL MEDALLIONS \*** | Mustard Gnocchi, Baby Carrots & Creamy Morel Sauce

**MARINATED, BAKED QUAIL** | Chestnut Stuffing, Honey Braised Cabbage, Sweet Corn Fritters  
Cassis Glaze

**QUINOA-CAULIFLOWER FRITTERS** | Curry Roasted Cauliflower & Cauliflower Cream

### TRADITIONAL MAIN FARE

**FRESH TASMANIAN SALMON FILLET\*** | with Red Skin Potatoes, Sautéed Spinach & Dill Sauce

**GRILLED BLACK ANGUS RIB EYE STEAK\*** | with Grain Mustard Hollandaise, Green Beans  
Wrapped in Bacon & Potato Strudel

### SALAD ENTRÉE

**BEEF TENDERLOIN SALAD \*** | Mesclun Lettuce, Aged Sherry-Truffle Vinaigrette, Baby Beets, Shaved Pear & Crisp Poppy Seed Lavosh

### SIDES

**STEAMED RICE** | **BAKED POTATO** | **STEAMED VEGETABLES** | **BRUSSELS SPROUTS**

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.

# DESSERT

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## SWEET FINALE

### **ORANGE-VODKA SORBET**

**"ALL THINGS GREEN"** | Green Tea Chiffon Cake, Matcha Mousse and Granny Smith Apple e

**"COFFEE & NUTTY TRIFLE"** | Coffee Flan, Frangelico Mousse, Butter-Pecan Ice Cream

### **VANILLA CRÈME BRÛLÉE**

### **FLOURLESS CHOCOLATE FUDGE CAKE**

### **ICE CREAM**

Vanilla | Mint Chocolate Chunk | Strawberry | Coconut

**LOW-FAT SOFT SERVE ICE CREAM** | Chocolate

### **HOMEMADE COOKIES**

### **SEASONAL FRUITS**

## TRADITIONAL DESSERT

**BLUEBERRY CRUMBLE** | à la Mode

## SUGAR-FREE SELECTION

### **VANILLA RHUBARB SLICE**

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