



CRYSTAL CLASSICS

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

APPETIZERS

Rock Shrimp & Lobster "Thermidor Style," Creamy Spinach & Dijon-Lobster Glaze

Escargots Bourguignonne - Burgundy Snails in Garlic-Herb Butter

SOUP & SALAD

Cream of Pumpkin, Crème Fraîche & Brioche Coutons

Mixed Garden Greens Tossed in Buttermilk-Tarragon Dressing, Beet Root, Orange & Radish 

Butter Lettuce - Roasted Pear, Celery, Blue Cheese, Caramelized Walnuts & Pear Vinaigrette 

PASTA SPECIALITY

Penne Rigate, Oven-Dried Tomatoes, Forest Mushrooms, Parsley & Alfredo Sauce

MAIN COURSES

Broiled Alaskan King Crab Legs, Vegetable-Wild Rice Pilaf, Sauce Hollandaise or Melted Butter

Pink-Roasted Leg of Lamb,* Rosemary Gravy, Lyonnaise Potatoes & Green Beans

Chicken in the Pot - Chicken Simmered in a Clear Broth with Vegetables,
Egg Noodles & Matzo Balls

Homemade Potato Gnocchi, Garlic Butter Sauce, Parsley, Chanterelle Mushrooms & Fava Beans 

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Broiled Alaskan Salmon*

Mashed Potato, Sautéed Green Beans & Sauce Béarnaise

SALAD ENTRÉE

Fried Calamari Salad, Mixed Lettuce Tossed in Lemon-Garlic Dressing & Grilled Vegetables

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Sautéed Green Beans

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.

Tuesday, August 23, 2016



MODERN CUISINE

Modern Dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.


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

Executive Chef — Werner Brenner

Executive Pastry Chef — Harald Neufang

APPETIZER

Oysters in Tempura Batter with Apricot Purée & Lemon-Horseradish Crème Fraîche

Goat Cheese Cake – Poppy Seeds, Oven-Dried Grapes & Ice Wine 

SOUP

Consommé Double with Sherry, Porcine Flan & Chives

MAIN COURSES

Rock Sole Fillet,* Potato-Caper-Parsley Cream, Asparagus & Lemon

Charred Beef Entrecôte,* Wasabi Mashed Potato, Dijon-Honey Reduction & Baby Carrot

DESSERT

Strawberry Bellini Sherbet

“Mango Delight” Mango Mousse, Chocolate Sauce & Mango Salsa

“Harlequin Trifle” Dark & White Chocolate Mousse, Devils Food Cake & Mini Marshmallows

CHEESES

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

WINE

For additional Connoisseur or All inclusive wine selections, please speak with your Sommelier.

Crystal Connoisseur Selections

White: William Fevre, “Vieilles Vignes,” Chablis, Burgundy, France 2009/2010 \$52

Red: Col Solare, Red Mountain, Washington State 2012 \$85

All Inclusive Wine Selections

White: Chardonnay, Beringer, Napa Valley, California 2014

Red: Cabernet Franc, Rucahue, Gran Reserva, Itata Valley, Chile 2012

*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

Tuesday, August 23, 2016



DESSERT

Crystal Cruises is proud to present these special selections created by:
Executive Pastry Chef — Harald Neufang

SWEET FINALE

Strawberry Bellini Sherbet

"Mango Delight" Mango Mousse, Chocolate Sauce & Mango Salsa

"Harlequin Trifle" Dark & White Chocolate Mousse, Devils Food Cake & Mini Marshmallows

Vanilla Crème Brûlée

Flourless Caramel Mousse

Ice Cream: Vanilla, Americone Dream, Rum Raisin, Strawberry

Freshly Frozen, Nonfat Yogurt: Strawberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Apple Crumble Tart à la Mode

In addition, we offer these sugar-free selections:

Pistachio Custard

Rice Milk Chocolate Budino (Dairy Free)

CHEESES

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