



## CRYSTAL CLASSICS

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


## APPETIZERS

Crisp Softshell Crab, Vegetable Relish & Lemon-Pepper Mayonnaise

Fresh Artichoke "Provencale Style" 

## SOUP & SALAD

Beef Consommé with Leek & Mushroom Fleuron

Mixed Garden Greens Tossed in Honey-Shallot Dressing, Yellow Tomatoes, Toasted Pine Nuts,   
Artichoke Hearts & Focaccia Croutons

Iceberg Lettuce - Warm Bacon Dressing, Garlic Croutons, Blue Crostini & Boiled Egg

## PASTA SPECIALITY

Mafaldine Pasta with Chicken Bolognese, Mushrooms & Parmigiano

## MAIN COURSES

Bouillabaise\* - Lobster, Tiger Prawns, Fresh Fish, Scallops, Mussels, Crab, Vegetables,  
Provençal Seafood Broth, Grilled Baguette & Sauce Rouille

Beef Stroganoff\* - Sautéed, Sliced Beef Tenderloin Tips & Mushrooms, Herb Rice Pilaf &  
Traditional Garnish

Whole Roasted Duck, Grand Marnier Scented Duck Jus, Potato Croquettes & Pickled Red Cabbage

Vegan Roasted Vegetable Ravioli, Saffron Sauce, Spinach, Sun Dried Tomato & Pine Nuts 

## TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak\* or Grilled Chicken Breast

Mashed Potatoes, Mushrooms, Asparagus, Sauce Béarnaise or Natural Gravy

## SALAD ENTRÉE

Roast Duck Salad - Mesclun Lettuce, Haricots Verts, Fennel, Tomato, Orange & French Dressing

## SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Pickled Red 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.

Wednesday, August 24, 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

Alaskan Halibut Crudo,\* Sriracha Sea Salt, Jalapeño, Watermelon & Raspberry

Beef Tartar,\* Anchovy Emulsion & Quail Egg

## CLEAR SOUP

Green Pea Soup, Ham Fritter & Mint Cream

## MAIN COURSES

Snapper Fillet,\* Butternut Squash-Ginger Purée, Caramelized Apple & Cider Pearls

Medallions of Alaskan Deer,\* Parsnips, Pepper Berry Ragout & Poppy Seed Potato Fingers

## DESSERT

Yuzu Sherbet

“Banana & Chocolate” Chocolate Banana Tart, Banana Sabayon & Chocolate Ice Cream

“Scotch Whiskey Trifle” Caramel Coffee Budino, Coffee Cookie Crumble, Whiskey Cream & Vanilla Ice Cream

## 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: Henschke, Semillion “Louis,” Eden Valley, Australia 2006 \$50

Red: Don Melchor, Cabernet Sauvignon, Puento Alto, Chile 2009 \$125

All Inclusive Wine Selections

White: Viognier, Reserve Spéciale, Gérard Bertand, Sud de France 2014

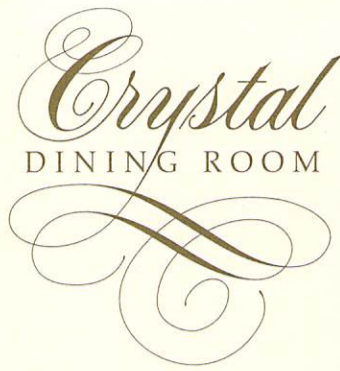
Red: Pinot Noir, “C” Reserve, Crystal Cruises Vineyards & Winery, Santa Lucia Highlands, California 2014

\*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

Wednesday, August 24, 2016





## DESSERT

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

## SWEET FINALE

Yuzu Sherbet

"Banana & Chocolate" Chocolate Banana Tart, Banana Sabayon & Chocolate Ice Cream

"Scotch Whiskey Trifle" Caramel Coffee Budino, Coffee Cookie Crumble, Whiskey Cream & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless White Chocolate Almond Cake

Ice Cream: Vanilla, Butter Pecan, Cherry Garcia, Strawberry

Freshly Frozen, Nonfat Yogurt: Passion Fruit Peach

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

## TRADITIONAL DESSERT

Honey Glazed Pecan Pie à la Mode

In addition, we offer these sugar-free selections:

Vanilla Profiteroles with Fudge Sauce

Pineapple Custard (Dairy Free)

## CHEESES

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