



## CRYSTAL CLASSICS

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

## APPETIZERS

White Clam Pizzetta with Pumpkin, Bacon & Smoked Gouda

Homemade Chicken Liver Pâté, Green Peppercorns & Fig Chutney

## SOUP & SALAD

Spinach & Oyster Chowder

Vegetarian Salad Niçoise - Fava Beans, Artichoke, Tomato, Onions, Haricot Verts, Olives, Sweet Peppers, French Dressing & Herb Croutons 

Roasted Beet Salad - Mandarins, Toasted Almonds & Roquefort Cheese

## PASTA SPECIALITY

Gargenelle Pasta - Fresh Tomato Sauce, Spicy Artichoke, Sweet Garlic, Eggplant & Fontina Cheese 

## MAIN COURSES

Grilled Ahi Tuna,\* Parmesan Arrancini, Roasted Mediterranean Vegetables, & Parsley-Pistachio Butter

Grilled Black Angus T-Bone Steak\* - Lorette Potato, Gratinated Cauliflower & Sauce Choron

Wiener Schnitzel - Breaded & Deep Fried Veal Cutlet, Traditional Garnish & Warm Potato Salad

Freshly Baked Quiche with Leeks, Wild Mushroom & Boursin, Truffle Crème Fraîche & Caramelized Shallots 

## TRADITIONAL MAIN FARE

Grilled Black Angus Rib Eye Steak\* or Grilled Chicken Breast

Baked Potato, Garden Vegetables, Sauce Béarnaise or Natural Gravy

## SALAD ENTRÉE

Seafood Chopped Salad\* - Crunchy Lettuce, Tomatoes, Sweet Corn, Black Beans, Cucumber, Citrus Fruit, Honey-Mustard-Herb Vinaigrette & Assorted Seafood

## SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Gratinated Cauliflower

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.

Thursday, August 25, 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

Lobster Medallion,\* Beetroot & Russian Salad

Celery Root Risotto with Pear, Hazelnut & Black Truffle 

## CLEAR SOUP

Chicken Consommé – Roast Garlic Custard & Fava Beans

## MAIN COURSES

Chilean Sea Bass,\* Warm Miso-Sesame Vinaigrette, Ragout of Sweet Corn, Shiitake & Peppers

Pink-Roasted Pancetta Pork Tenderloin,\* Cauliflower Purée, Squash, Olive Oil Caviar & Chives

## DESSERT

Sweet Cherry Sherbet

“White Chocolate Passion Fruit Delight” White Chocolate Mousse,  
Passion Fruit Custard & Coconut Crumble

“Peanut Butter Trifle” Fudge Sauce, Peanut Butter Mousse,  
Pound Cake & Chocolate Peanut Butter 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: Darioush, Viognier “Signature Wine,” Napa Valley 2013 \$68

Red: Northstar, Merlot, Columbia Valley, Washington State 2012 \$55

All Inclusive Wine Selections

White: Sancerre, Le Mont, Foucher Lebrun, Loire Valley, France 2014

Red: Merlot, Chateau Ste. Michelle, Washington 2013

\*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

Thursday, August 25, 2016





## DESSERT

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

## SWEET FINALE

Sweet Cherry Sherbet

“White Chocolate Passion Fruit Delight” White Chocolate Mousse,  
Passion Fruit Custard & Coconut Crumble

“Peanut Butter Trifle” Fudge Sauce, Peanut Butter Mousse,  
Pound Cake & Chocolate Peanut Butter Ice Cream

Vanilla Crème Brûlée

Flourless Mocha Budino

Ice Cream: Vanilla, Chocolate Peanut Butter, Chunky Monkey, Strawberry

Freshly Frozen, Nonfat Yogurt: Old World Chocolate

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

## TRADITIONAL DESSERT

Chocolate Orange Tart à la Mode

In addition, we offer these sugar-free selections:

Chocolate Mousse

Cinnamon Pudding (Dairy Free)

## CHEESES

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