



## CRYSTAL CLASSICS

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

## APPETIZERS

White Sturgeon Caviar – Traditional Condiments, Melba Toast & Buckwheat Blinis

Forest Mushroom Tart – Herb Salad & Roasted Pepper Aioli 

## SOUP & SALAD

Slow-Roasted Vegetable Soup with Basil Oil & Parmesan 

Garden Lettuce in Raspberry-Balsamic Dressing, Crumbled Blue Cheese, Grapes, Celery,   
Caramelized Pecan Nuts

Boston Lettuce with Shredded Zucchini, Carrots & Daikon, Topped with Fried Onion Rings 

## PASTA SPECIALITY

Fusilli Pasta “Boscaiola” – Pasta with Tomato, Assorted Forest Mushrooms,  
Pancetta, Cream & White Truffle Oil

## MAIN COURSES

Pan-Seared Loupe de Mer,\* Warm Fennel-Red Pepper Relish, Pernod Sauce, & Buttered Thyme Potatoes

Steak “Mermaid”\* – Grilled Black Angus Filet Mignon & a Tiger Prawn, Sauce Béarnaise,  
Herb Crusted Tomato & Truffle-Parmesan Fries

Traditional Meatloaf, Shallot Mashed Potato, Brussels Sprouts & Caramelized Onion Gravy

Baked Eggplant Mousse with Feta Cheese, Tomato Sauce & Potato Gnocchi 

## TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak\* or Grilled Chicken Breast  
Brussels Sprouts, Mashed Potatoes, Sauce Béarnaise or Natural Gravy

## SALAD ENTRÉE

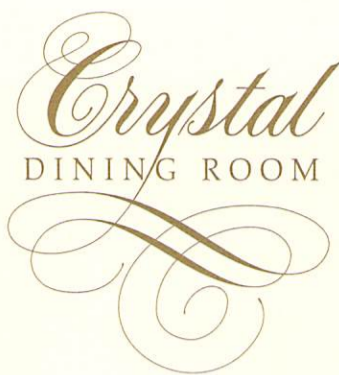
Steak Salad\* – Grilled Filet Mignon, Assorted Greens, Balsamic-Peppercorn Dressing,  
Heirloom Tomatoes, Blue Cheese Crumble, Olives & Fried Onion Rings

## 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.

Friday, August 26, 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

Gratinated Scallops,\* Papaya Tartar & Lemongrass-Vanilla Sabayon

Sliced Bresaola, Pickled Vegetables & Gorgonzola

## CLEAR SOUP

Consommé Double, Madeira, Pistachio Quenelle & Vegetable Pearls

## MAIN COURSES

Three Pepper Crusted Salmon,\* Black Ink & Spinach Ravioli and Saffron Veloute

Capon Two Ways, Morels, Topinampur & Brandy Poached Prunes

## DESSERT

Blood Orange Sherbet

“Île Flotante” Soft Meringue, Sauce Anglaise, Mango Passion Fruit Salsa & Blood Orange Sherbet

“Mint Chocolate Trifle” Mint Mousse, Chocolate Ganache, Cocoa Crumble & Mint Chocolate Chunk 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: Leeuwin Estate, Chardonnay “Art Series,” Margaret River, Australia 2013 \$85

Red: Domaine de la Romanée-Conti, Grand Echézeaux Grand Cru, Burgundy, France 2008 \$1,750

All Inclusive Wine Selections

White: Riesling, Dr. Loosen “Satyricus,” Mosel, Germany 2014

Red: Torres, “Celeste” Crianza, Ribera del Duero, Spain 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

Friday, August 26, 2016



## DESSERT

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

## SWEET FINALE

Blood Orange Sherbet

“Île Flotante” Soft Meringue, Sauce Anglaise, Mango Passion Fruit Salsa & Blood Orange Sherbet

“Mint Chocolate Trifle” Mint Mousse, Chocolate Ganache, Cocoa Crumble & Mint Chocolate Chunk Ice Cream

Vanilla Crème Brûlée

Flourless White Chocolate Mousse

Ice Cream: Vanilla, Triple Caramel, Mint Chocolate Chunk, Strawberry

Freshly Frozen, Nonfat Yogurt: Simply Vanilla

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

## TRADITIONAL DESSERT

Sacher Torte with Whipped Cream

In addition, we offer these sugar-free selections:

Passion Fruit Panna Cotta

Apple Jalousie (Dairy Free)

## CHEESES

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