



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

Trio of Oysters,* Pickled Shallot, Green Apple Sorbet & Cucumber Foam

Veal Cheek, Gingered Yam, Cherries & Poppy Seed Crumble

SOUP

Cream of Zucchini with Sun-Dried Tomato Pesto 

MAIN COURSES

Fresh Canadian Whiting,* Red Beet Root Risotto & Horseradish

Poached Chicken with Comté Cheese Gnocchi, Porcini & Riesling Sauce

DESSERT

Lime Sherbet

“Chocolate & Hazelnut” Milk Chocolate Hazelnut Cake, Vanilla Ice Cream & Lemon Marshmallow

“Strawberry Cheesecake Trifle” Strawberry Compote, New York Cheesecake, Graham Crackers & Strawberry Cheesecake 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: Weingut Prager, Riesling “Wachstum Bodenstein,” Wachau, Austria 2012 \$70

Red: Glenelly Estate, Cabernet Sauvignon “Lady May,” Stellenbosch, South Africa 2011 \$70

All Inclusive Wine Selections

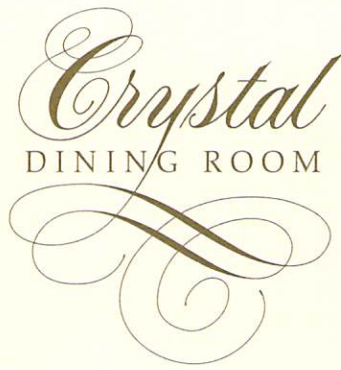
White: Sauvignon Blanc, Vina Robles, Paso Robles 2014

Red: Pinot Noir, Wavertree, Wedell Cellars, Sta. Rita Hills 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

Monday, August 29, 2016




CRYSTAL CLASSICS

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


APPETIZERS

Gravlax,* Potato Roesti & Honey-Mustard-Dill Sauce

Crisp Ricotta & Buffalo Mozzarella "Canneloni" – Eggplant & Avocado Salsa 

SOUP & SALAD

Alaskan King Crab & Cheddar Soup

Strawberry Chopped Salad – Mesclun Lettuce, Fava Beans, Cucumber, Avocado, Radish, 
Caramelized Walnut & Balsamic Vinaigrette

Butter Lettuce with Tomato, Artichoke, Fennel & Edamame 

PASTA SPECIALITY

Butternut Squash Ravioli, Morel Sauce, Tomato Marmalade & Pecorino 

MAIN COURSES

Seared Sea Scallops,* Chive Mashed Potatoes, Grilled Zucchini & Mushroom-Marsala Sauce

Filet of Beef "Wellington,"* Flaky Puff Pastry, Truffle Jus & Young Vegetables

Braised Baby Lamb Shank, Roasted Vegetable Orzo, Caramelized Shallots & Shiraz Gravy

Roast Vegetable & Polenta Gratin, Creamy Sun-Dried Tomato Sauce & Pesto 

TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak* or Broiled Salmon*

Grilled Zucchini Mashed Potatoes, Sauce Béarnaise

SALAD ENTRÉE

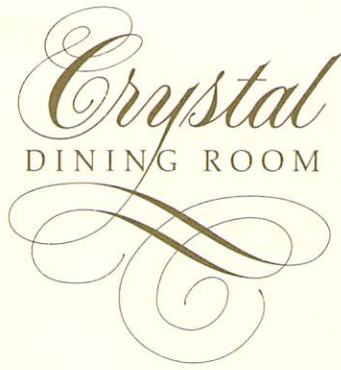
Seared Scallops* on Mixed Lettuce, Tomatoes, Celery, Artichoke Hearts, Olives, Shaved Fennel, Grapefruit & Creamy Pesto Dressing

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Grilled Zucchini

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.

Monday, August 29, 2016



DESSERT

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

SWEET FINALE

Lime Sherbet

“Chocolate & Hazelnut” Milk Chocolate Hazelnut Cake, Vanilla Ice Cream & Lemon Marshmallow

“Strawberry Cheesecake Trifle” Strawberry Compote, New York Cheesecake, Graham Crackers & Strawberry Cheesecake Ice Cream

Vanilla Crème Brûlée

Flourless Double Fudge Brownie à la Mode

Ice Cream: Vanilla, Rum Raisin, Strawberry Cheesecake, Chocolate

Freshly Frozen, Nonfat Yogurt: Old World Chocolate

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

French Almond Tart with Rum Raisin Ice Cream

In addition, we offer these sugar-free selections:

Pumpkin Mousse

Blueberry Bouchon (Dairy Free)

CHEESES

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