



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

Home-Smoked Arctic Char,* Pea Panna Cotta & Dill Cream

Pork Secreto,* Squash & Citrus Mostarda

SOUP

Celeriac Soup, Mushrooms & Horseradish Mousseline 

MAIN COURSES

North Atlantic Sole Fillet,* Tomato Risotto, Broccoli, Light Garlic Cappuccino & Pine Nuts

Pink-Roasted Lamb Rack,* Truffle Cream, Potato Gnocchi & Oven-Roasted Vegetables

DESSERT

Tequila Sunrise Sherbet

“Mille Feuille” Peanut Butter - Banana Napoleon Slice & Chunky Monkey Ice Cream

“Pineapple Trifle” Gingered Pineapple Salad, Pineapple Custard,
Chocolate Crumble & 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: Didier Dagueneau, “Pur Sang,” Saint Andelin, Loire Valley, France 2011 \$154


Red: Leoness Cellars, Syrah, Temecula Valley, USA 2012 \$58

All Inclusive Wine Selections

White: Chardonnay, “C,” Sommelier’s Selection, Crystal Cruises Vineyards & Winery, Arroyo Seco 2015

Red: Cabernet Sauvignon, Vina Robles, Huerhuero, Paso Robles 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

Saturday, August 27, 2016



DESSERT

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

SWEET FINALE

Tequila Sunrise Sherbet

“Mille Feuille” Peanut Butter - Banana Napoleon Slice & Chunky Monkey Ice Cream

“Pineapple Trifle” Gingered Pineapple Salad, Pineapple Custard, Chocolate Crumble & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Cake “Delice”

Ice Cream: Vanilla, Coffee Buzz, Chunky Monkey, Strawberry

Freshly Frozen, Nonfat Yogurt: Strawberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Blueberry Pie à la Mode

In addition, we offer these sugar-free selections:

Lemon Curd

Tofu Chocolate Cream (Dairy Free)

CHEESES

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



CRYSTAL CLASSICS

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

APPETIZERS

Crispy Shrimp Roll with Pineapple Chutney

Roasted Eggplant Salad, Arugula & Herb Crème Fraîche 

SOUP & SALAD

Chicken Consommé with Artichoke & Gruyère Cheese Quiche

Red & Green Caesar Salad – Romaine & Red Leaf Lettuce, Homemade Caesar Dressing, Parmesan & Garlic Croutons

Chopped Salad with Watermelon & Pickled Mushrooms 

PASTA SPECIALITY

Tortiglioni with Tomato Sauce, Cream, Squash, Italian Sausage, Fresh Sage & Parmigiana

MAIN COURSES

Pan-Fried Lump Crab Cake, Avocado Rémoûlade, Mango Slaw & Grilled Potato

English Roast Beef,* Yorkshire Pudding, Sautéed Green Beans & Classic Red Wine Sauce

Chicken Tikka Masala - Indian Butter Chicken in a Creamy Tomato Curry Sauce, Almond Biryani & Baby Bok Choy

Canneloni Filled with Spinach, Mushrooms and Goat Cheese, Creamy Herb & Tomato Sauce 

TRADITIONAL MAIN FARE

Grilled Black Angus T-Bone Steak* or Broiled Salmon*

Sautéed Green Beans, Mashed Potatoes & Sauce Béarnaise

SALAD ENTRÉE

Broiled Chilean Sea Bass,* Mixed Lettuce with Orange-Saffron Dressing, Sun-Dried Tomatoes, Asparagus, Radish & Sweet Peppers

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.

Saturday, August 27, 2016