



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

Tomato Gazpacho, Octopus, Avocado & Parsley Jelly

Confit Chicken Wings, Reblochon Purée, Morels, Asparagus & Chicken Emulsion

COLD SOUP

Honeydew Melon Espuma 

MAIN COURSES

Roasted Monk Fish Medallions,* Homemade Dill Pappardelle, Riesling Veloute & Baby Squash

72-Hour Prime Beef Short Rib & Entrecôte,* Confit Potato & Porcine Spring Roll,
Baby Vegetables & Porcine Espuma

DESSERT

Vodka Orange Sherbet

“Lemon & Sesame” Lemon Cake, Sesame Ice Cream & Chocolate Sabayon

“Pecan Pie Trifle” Cream Cheese Mousse, Pecan Pie Chunks, Chocolate Ganache &
Butter Pecan 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: Duckhorn Vineyards, Sauvignon Blanc, Napa Valley 2013 \$42

Red: Priest Ranch, Coachgun, Somerston Vineyards, Napa Valley 2008 \$52

All Inclusive Wine Selections

White: Chablis, La Chablisienne “La Sereine,” France 2012

Red: Chateau Macquin, Saint-Georges Saint-Emilion, Bordeaux, France 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

Tuesday, August 30, 2016



CRYSTAL CLASSICS

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

APPETIZERS

Creamy Crabmeat Tower – Tropical Fruit Carpaccio & Orange-Peppercorn Dressing

Andre Soltner's Freshly Baked Onion Tart with Herb Creme Fraiche 

SOUP & SALAD

San Fransisco Clam Chowder with Bacon

Baby Spinach Salad – Creamy Mustard-Chive Dressing, with Herb Croutons,
Cherry Tomato and Boiled Egg

Cauliflower & Apple Salad, Dried Cranberries, Toasted Pine Nuts, Honey-Sage Dressing 

PASTA SPECIALITY

Orechiette Pasta "Puttanesca" with Anchovies, Capers, Tomatoes, Kalamata Olives,
Chili Flakes and Italian Parsley

MAIN COURSES

Broiled Dover Sole, Parsley Potatoes, Vichy Carrots & Caper-Parsley Butter

Grilled Pork Chop,* Dried Apricot Jus, Beluga Lentil Ragout & Anna Potato

Veal Goulash, Braised Veal in Paprika Cream Sauce, Served with Egg Spätzle, Peas & Turnips

Wild Mushroom Goulash, Paprika Cream Sauce, Egg Spätzle, Peas & Turnips 

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Grilled Chicken Breast
Baked Potato, Vichy Carrots, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Rock Shrimp Cobb Salad, Tomatoes, Celery, Cucumber, Peas, Avocado, Mango, Smoked Gouda,
Boiled Egg, Crisp Lettuce & Lemon-Chive Vinaigrette

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Vichy Carrots

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.

Tuesday, August 30, 2016



DESSERT

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

SWEET FINALE

Vodka Orange Sherbet

“Lemon & Sesame” Lemon Cake, Sesame Ice Cream & Chocolate Sabayon

“Pecan Pie Trifle” Cream Cheese Mousse, Pecan Pie Chunks, Chocolate Ganache & Butter Pecan Ice Cream

Vanilla Crème Brûlée

Flourless Gianduja Mousse

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

Freshly Frozen, Nonfat Yogurt: Raspberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Apple Cinnamon Tart à la Mode

In addition, we offer these sugar-free selections:

Mango Ricotta Cream

Apple Raisin Stew with Ice Cream (Dairy Free)

CHEESES

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