



CRYSTAL CLASSICS

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

APPETIZERS


Chilled Seafood Cocktail with Lemon-Dill Sauce

Vitello Tonnata,* Pink-Roasted Veal Loin, Tuna Cream & Capers

SOUP & SALAD

Chicken Consommé with Corn Cakes

Garden Greens Tossed in Green Goddess Dressing, Radish, Green Beans & Sweet Peppers 

Iceberg Wedge, Melon Balls, Cucumber, Gazpacho Dressing & Toasted Almonds 

PASTA SPECIALITY

Spaghetti "Prince of Naples," Fresh Tomato, Wild Mushroom & Meat Sauce

MAIN COURSES

Fresh Halibut Fillet,* Macaire Potatoes, Oyster Mushrooms, Tomato Confit & Champagne Beurre Blanc

Boeuf "Bourguignonne" - Braised Beef in Burgundy Red Wine Sauce with Pearl Onions, Mushrooms, Bacon & Brioche Bread Pudding

Whole Roasted Turkey, Cornbread Stuffing, Mashed Sweet Potatoes, Broccoli, Sage Gravy, Cranberry-Peach Relish

Rice Arancini Filled with Dried Fruits & Pine Nuts, Jerusalem Artichoke Purée & Tomato Coulis 

TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak* or Grilled Chicken Breast
Macaire Potatoes, Garden Vegetables, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

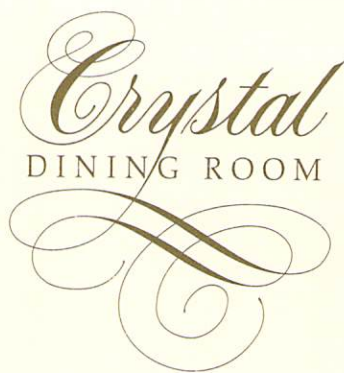
Roast Turkey Salad - Crisp Greens, Orange-Pink Peppercorn Dressing, Squash, Green Beans, Dried Apricots & Glazed Pecan Nuts

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Mashed Sweet Potatoes

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.

Wednesday, August 31, 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

Poached Fresh Mussels,* Mussel Chowder & Sea Air

Chilled Melon Balls - Blackberry Sauce, Pistachios & Elderberry Foam 

SOUP

Butternut Squash Soup, Maple Espuma & Brioche Croutons 

MAIN COURSES

Fresh Stripe Bass,* Heirloom Carrots, Young Peas & Citrus Vierge

Herb Roasted Lamb Loin,* Truffled Cauliflower-Manchego Gratin, Roasted Parsnip & Port Wine Jus

DESSERT

Pineapple-Mint Sherbet

"Chocolate Almond Cake" Berry Compote, Sauce Anglaise & Vanilla Ice Cream

"Coconut Passion Fruit Trifle" Coconut Panna Cotta, Passion Fruit Curd,

Coconut Macaroon & 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: Grgich Hills Estate, Chardonnay "40th Anniversary Commemorative," Napa Valley 2013 \$95


Red: Château Pichon Longueville, Comtesse de Lalande, Second Growth, Pauillac, Bordeaux, France 2007 \$215

All Inclusive Wine Selections

White: Pinot Gris, Sokol Blosser, Willamette Valley, Oregon 2014

Red: Malbec, Tapiz, Mendoza, Argentina 2015

*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

Wednesday, August 31, 2016



DESSERT

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

SWEET FINALE

Pineapple-Mint Sherbet

“Chocolate Almond Cake” Berry Compote, Sauce Anglaise & Vanilla Ice Cream

“Coconut Passion Fruit Trifle” Coconut Panna Cotta, Passion Fruit Curd,
Coconut Macaroon & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Dulce de Leche Flan

Ice Cream: Vanilla, Coffee Buzz, Strawberry Cheesecake, Chocolate

Freshly Frozen, Nonfat Yogurt: Butter Pecan

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Blueberry Crumble Tart à la Mode

In addition, we offer these sugar-free selections:

Chocolate Cream Swan

Rhubarb Filled Puff Pastry (Dairy Free)

CHEESES

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