



CRYSTAL CLASSICS

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

APPETIZERS

Lobster Samosa with Curry Aioli & Mint Yogurt

Savory Buttermilk Panna Cotta, Fresh Plums, Frisee Lettuce

SOUP & SALAD

Caramelized Onion Soup with Cognac & Gruyère Cheese Crouton 

Assorted Lettuce Leaves Tossed in Thousand Island Dressing Garnished with 
Cheddar Stuffed Jalapeño Peppers

Pear, Endive & Blue Cheese Salad with Honey-Pear Dressing and Toasted Pecans 

PASTA SPECIALITY

Routelle Pasta "Campagnola" with Roast Mediterranean Vegetables, Black Olives, 
Marinara Sauce & Buffalo Mozzarella

MAIN COURSES

Shrimp Curry* - Sautéed Tiger Shrimp in a West Indian Style Curry Sauce,
Basmati Rice & Baby Bok Choy

Pink-Roasted Veal Rack,* Risotto Milanese, Broccoli & Shallot Jus

Chicken Pot Pie with Garden Vegetables, Mushrooms & Fine Herbs in a Sauce Supreme,
Baked Under a Parmesan Crust

Freshly Baked Vegetable Pot Pie with Mushrooms, Fine Herbs & Parmesan Crust 

TRADITIONAL MAIN FARE

Grilled Black Angus Rib Eye Steak* or Broiled Salmon Fillet*
Mashed Potatoes, Garden Vegetables, Sauce Béarnaise

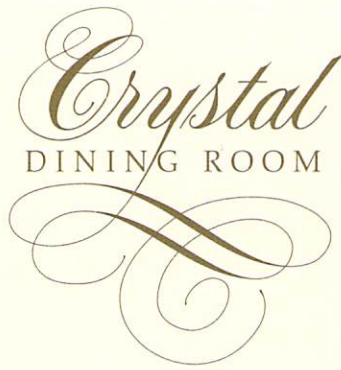
SALAD ENTRÉE

Salmon Caesar Salad -- Romaine Lettuce, Homemade Caesar Dressing, Parmesan Shavings,
Lemon Crouton & Grilled Salmon*

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Baby Bok Choy

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.



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

Cod Brandade, Olive Tapenade, Olive Oil Caviar & Pumpernickel

Beef Carpaccio,* Truffled Taleggio Cream & Espresso Sea Salt

SOUP

Consommé Double, Sweet Pea Flan, Shiitake & Quail Egg*

MAIN COURSES

Grouper Fillet,* Crisp Pancetta-Lentil Salad, Artichoke & Red Wine Glaze

Rabbit Filet & Braised Leg,* Pumpkin, Baby Beets & Cider Sauce

DESSERT

Strawberry Rhubarb Sherbet

"Amadeus" Pistachio Kirsch Gateau, Gianduja Sauce & Meringue Sticks

"Apple Caramel Trifle" Caramelized Apples, Cinnamon Sabayon, Caramel Sauce & 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: Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2014 \$65

Red: Daou, "Mayote," Paso Robles, California 2012 \$112

All Inclusive Wine Selections

White: Sauvignon Blanc, Los Vascos, Chile 2015

Red: Pinot Noir, "C" Reserve, Crystal Cruises Vineyards & Winery, Santa Lucia Highlands, California 2014

*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

Thursday, September 1, 2016



DESSERT

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

SWEET FINALE

Strawberry Rhubarb Sherbet

“Amadeus” Pistachio Kirsch Gateau, Gianduja Sauce & Meringue Sticks

“Apple Caramel Trifle” Caramelized Apples, Cinnamon Sabayon, Caramel Sauce & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Fudge Cake

Ice Cream: Vanilla, Mint Chocolate Chunk, Chunky Monkey, Strawberry

Freshly Frozen, Nonfat Yogurt: Dutch Chocolate

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Bread & Butter Pudding with Vanilla Sauce

In addition, we offer these sugar-free selections:

Lemon Mousse

Chocolate Tofu Pudding (Dairy Free)

CHEESES

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