



CRYSTAL CLASSICS

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

APPETIZERS

Chimichurri Swordfish Taco,* Corn Slaw, Avocado & Soft Tortilla

Poached Fresh Asparagus, Lemon-Tomato-Caper Vinaigrette

SOUP & SALAD

Beef Consommé with Semolina Quenelle

Marinated Vegetable Salad – Fava Beans, Artichokes, Tomato, Onions, Haricot Verts, Olives, Sweet Peppers, French Dressing & Herb Croutons

Fingerling Potato Salad with Maple-Mustard-Rosemary Dressing & Macadamia Nuts

PASTA SPECIALITY

Involtini di Melanzane e Linguine – Baked Eggplant Roll Stuffed with Linguine, Tomatoes, Provolone Cheese and Fresh Herbs

MAIN COURSES

Sautéed Tiger Prawns “Provencale,”* Spaghetti & Grilled Vegetables

Braised Beef Short Rib – Cabernet-Sauvignon Gravy, Creamy Polenta & Broccoli

Grilled Greenland Venison Medallions,* Celeriac-Potato Roesti, Wild Mushrooms & Blackberry Sauce

Vegetable & Wild Mushroom Spring Roll, Wasabi Mashed Potatoes & Stir-Fried Vegetables

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Grilled Chicken Breast

Wasabi Mashed Potatoes, Sautéed Mushrooms, Broccoli, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Sautéed Tiger Prawns,* Mixed Lettuce Tossed in Lemon-Garlic Dressing, Tomato, Grilled Vegetables & Shaved Manchego Cheese

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Wild Mushrooms

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

Creamy Crab Salad, Corn & Cucumber Relish, Pumpkin Seed Oil

Braised Pork Cheek & Ham Bon-Bon, Rutabaga & Spiced Apple Sauce

SOUP

Cream of Spinach, Smoked Salmon Espuma

MAIN COURSES

Broiled Haddock Fillet,* Butternut Squash & Citrus-Basil Espuma

Slow-Roasted Sirloin of Veal,* Porcini-Morel Ravioli, Salsify & Parmesan Fondue

DESSERT

Blood Orange Sherbet

“Gianduja” Hazelnut Nougat Mousse, Caraibe Cream & Fudge Sauce

“Mango Trifle” Vanilla Cream, Mango Yogurt Mousse, Mango Gelee & Chocolate 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, Silex, Saint Andelin, Loire Valley, France 2009/2010 \$205

Red: Henschke, Shiraz “Mount Edelstone,” Eden Valley, Australia 2012 \$165

All Inclusive Wine Selections

White: Sauvignon Blanc, Los Vascos, Chile 2015

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

Saturday, September 10, 2016



DESSERT

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

SWEET FINALE

Blood Orange Sherbet

“Gianduja” Hazelnut Nougat Mousse, Caraibe Cream & Fudge Sauce

“Mango Trifle” Vanilla Cream, Mango Yogurt Mousse, Mango Gelee & Chocolate Ice Cream

Vanilla Crème Brûlée

Flourless Mocha Budino

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

Freshly Frozen, Nonfat Yogurt: Simply Vanilla

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Old Fashioned Pumpkin Pie à la Mode

In addition, we offer these sugar-free selections:

Chocolate Mousse

Berry Compote with Ice Cream (Dairy Free)

CHEESES

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