

CRYSTAL CLASSICS

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

APPETIZERS

Seafood Tart, Garlic Aioli & Herb Salad

Duck Spring Roll with Sweet Chili Sauce

SOUP & SALAD

Green Split Pea Soup with Whole Wheat Croutons 

Garden Lettuce in Raspberry-Balsamic Dressing, Crumbled Blue Cheese, Grapes, 
Celery, Caramelized Pecan Nuts

Boston Lettuce with Marinated Cucumber Salad 

PASTA SPECIALITY

Tortiglioni Pasta "Boscaiola," Tomato, Assorted Forest Mushrooms, Pancetta, Cream & White Truffle Oil


MAIN COURSES

Fish & Chips – Fresh Cod in Crisp Beer Batter, Homemade Chips, Tartar Sauce & Cole Slaw

Roasted Rack of Lamb,* Garlic-Herb Crust, Ratatouille, Gratin Potatoes & Thyme Jus

Orange & Spice Glazed Pagan Ham, Carrot Mashed Potato,

Brussels Sprouts with Bacon & Almonds, Pan Jus

Gluten Free Kale & Mozzarella Ravioli, Basil Sauce & Glazed Spring Vegetables 

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Broiled Salmon Fillet*

Gratin Potatoes, Ratatouille & Sauce Béarnaise

SALAD ENTRÉE

Broiled Salmon Fillet* – Chopped Vegetable Salad, Honey-Dijon-Citrus Vinaigrette & Pesto Crostini

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Ratatouille

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.

Sunday, September 11, 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

Snapper Sashimi,* Caramelized Banana & Banana-Lime Ragout

Roasted Mushrooms, Truffled White Bean Purée, Sweet Peppers & Balsamic 

SOUP

Chicken Consommé & Chicken Ravioli

MAIN COURSES

Branzino,* Arugula Risotto, Baby Artichoke & Tomato Foam

Wagyu Flat Iron Steak,* Red Wine Lentils, Glazed Baby Vegetables

DESSERT

Grapefruit Campari Sherbet

“Pomegranate & Pecan Nut” Pomegranate Mousse, Pecan Nut Shortbread & Butter Pecan Ice Cream

“Apricot Trifle” Apricot Mousse, White Sponge, Apricot Röster & 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: Revana, Cabernet Sauvignon, “Family Vineyard,” St. Helena, Napa Valley 2009 \$260

All Inclusive Wine Selections

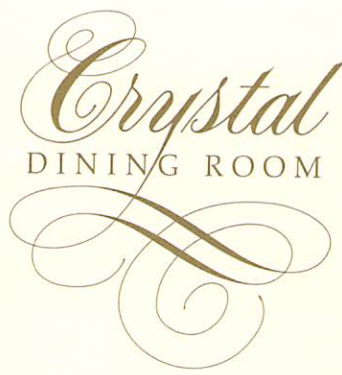
White: Chablis, La Chablisienne “La Sereine,” France 2012

Red: Chateau Macquin, 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

Sunday, September 11, 2016



DESSERT

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

SWEET FINALE

Grapefruit Campari Sherbet

“Pomegranate & Pecan Nut” Pomegranate Mousse, Pecan Nut Shortbread & Butter Pecan Ice Cream

“Apricot Trifle” Apricot Mousse, White Sponge, Apricot Röster & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless White Chocolate Mousse

Ice Cream: Vanilla, Butter Pecan, Rum Raisin, Strawberry

Freshly Frozen, Nonfat Yogurt: Strawberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Devils Food Cake à la Mode

In addition, we offer these sugar-free selections:

Strawberry Mascarpone Cream

Vanilla Cup Custard (Dairy Free)

CHEESES

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