




CRYSTAL CLASSICS

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


APPETIZERS

Fresh Oysters with Shallot-Red Wine Vinaigrette or Horseradish Cocktail Sauce

Wild Mushroom & Puff Pastry Tart with Herb Aioli 

SOUP & SALAD

Crab & Brie Soup with Tarragon Cream

Baby Spinach Salad, Orange-Buttermilk Dressing, Pecans, Strawberries & Roquefort Cheese 

Truffled Cauliflower Salad with Red Onions, Peppers, Chives & Soft Boiled Egg 

PASTA SPECIALITY


Spaghetti "Carbonara" - Pasta with Cream, Pancetta, Parmesan & Parsley

MAIN COURSES

Broiled Dover Sole "Almondine," Sautéed Spinach, Parsley Potatoes & Toasted Almond Butter

Cordon Bleu - Golden-Fried Veal Escalope Filled with Country Ham & Swiss Cheese,
Mashed Potatoes, Vichy Carrots & Lingonberry Relish

Chicken in the Pot - Chicken Simmered in a Clear Broth with Vegetables, Egg Noodles & Matzo Balls

Vegetarian "Cordon Bleu," Aubergines, Squash, Sweet Peppers Avocado & Swiss Cheese, 
Parsley Potatoes & Vichy Carrots

TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak* or Grilled Chicken Breast

Parsley Potatoes, Sautéed Spinach, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Tempura-Fried, Rare Cooked Ahi Tuna* on Mixed Garden Greens with Cocktail Tomatoes,
Mango, Cucumber, Carrot, Pickled Ginger, and Daikon, Drizzled with Sesame Aioli

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Sautéed Spinach

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, September 14, 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

Lump Crab,* Yellow Curry Cream, Watermelon & Avocado

BBQ Quail,* Creamy Grits & Maple Bacon

CLEAR SOUP

Veal Consommé, Sweet Bread Roses & Madeira Jelly

MAIN COURSES

Fresh Stripe Bass,* Warm Heirloom Tomato Vinaigrette, Dijon Mustard Greens, & Charred Onions

Trio of Beef* – 72 Hour Prime Beef, Filet & Wagyu Crudo, Olive Oil Mashed Potato,
Broccolini & Shallot Demi Glaze

DESSERT

Pear Williams Sherbet

“Napoleon” Pistachio Mille Feuille, Bittersweet Chocolate Sabayon & Homemade Spumoni Ice Cream

“Fudge Brownie Trifle” Chocolate Budino, Fudge Brownie, Vanilla Foam & Cookie Dough 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: Georg Breuer, Riesling, “Nonnenberg,” Rheingau, Germany 2011 \$65

Red: Gesellmann, “Bela Rex,” Deutschkreutz, Austria 2006 \$68

All Inclusive Wine Selections

White: Albarino, Paco & Lola, Rias Baixas, Spain 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, September 14, 2016



DESSERT

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

SWEET FINALE

Pear Williams Sherbet

“Napoleon” Pistachio Mille Feuille, Bittersweet Chocolate Sabayon & Homemade Spumoni Ice Cream

“Fudge Brownie Trifle” Chocolate Budino, Fudge Brownie, Vanilla Foam & Cookie Dough Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Peanut Butter Mousse

Ice Cream: Vanilla, Triple Caramel, Cookie Dough, Strawberry

Freshly Frozen, Nonfat Yogurt: Butter Pecan

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Creole Cheesecake à la Mode

In addition, we offer these sugar-free selections:

Berry Mousse

Rice Pudding with Fresh Fruits (Dairy Free)

CHEESES

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