



CRYSTAL CLASSICS

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

APPETIZERS

Ahi Tuna Tartar,* Avocado, Radish, Cucumber & Yuzu Mayonnaise

Sun-Dried Tomato Cheesecake, Black Olive Emulsion 

SOUP & SALAD

Oxtail Consommé with Asparagus Strudel

Greens Tossed in Bella Vista Dressing, Pineapple & Mango Chunks, Toasted Cashew Nuts 

Boston Lettuce with Grilled Eggplant, Tomatoes, Olives, Feta Cheese & Hummus Dressing 

PASTA SPECIALITY

Fusilli Pasta with a Braised Beef Short Rib & Root Vegetable Ragout

MAIN COURSES

Broiled Chilean Sea Bass,* Crisp Potato Rösti, Broccoli & Pommery Mustard Sauce

Chateaubriand* – Pink-Roasted Beef Tenderloin, Vegetable Medley, Duchess Potato, & Sauce Bordelaise

Sweet & Sour Pork with Pineapple, Onions, Water Chestnuts, Carrots, Bell Peppers & Sticky Rice

Sweet & Sour Tofu – Stir-Fried Pineapple, Carrots, Bell Peppers and Water Chestnuts, 

Sweet and Sour Sauce, Sesame Crusted Crisp Tofu and Sticky Rice

TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak* or Grilled Chicken Breast

Duchess Potatoes, Broccoli, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Beef Tenderloin Salad* – Mesclun Lettuce, Aged Sherry-Truffle Vinaigrette, Baby Beets, Shaved Pear & Crisp Poppy Seed Lavosh

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Broccoli

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.

Saturday, September 3, 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

Sautéed Tiger Prawns* & Chili Fig Jam

Home Smoked Lamb Loin,* Chick Peas & Herb Pesto

SOUP

Sweet Potato & Buttermilk Soup, Bay Scallops

MAIN COURSES

Swordfish Steak,* Eggplant Caviar, Polenta Mousseline & Peperonata Emulsion

Shrimp Crusted Veal Loin,* Lemon Potato, Shrimp Espuma & Broccolini

DESSERT

Tropical Fruit Sherbet

“Chocolate Fudge Brûlée Cake” Sauce Anglaise & Americone Dream Ice Cream

“Ricotta Peach Trifle” Ricotta Cream, Peach Compote, White Peach Gelée & 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: Darioush, Viognier, Signature Wine, Napa Valley 2013 \$68

Red: Ancient Peaks Winery, Petite Sirah, Paso Robles 2011 \$56

All Inclusive Wine Selections

White: Sancerre, Le Mont, Foucher Lebrun, Loire Valley, France 2014

Red: Merlot, Chateau Ste. Michelle, Washington 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

Saturday, September 3, 2016



DESSERT

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

SWEET FINALE

Tropical Fruit Sherbet

“Chocolate Fudge Brûlée Cake” Sauce Anglaise & Americone Dream Ice Cream

“Ricotta Peach Trifle” Ricotta Cream, Peach Compote, White Peach Gelée & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Butterscotch Cognac Flan

Ice Cream: Vanilla, Rum Raisin, Americone Dream, Strawberry

Freshly Frozen, Nonfat Yogurt: Raspberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Coconut Pie à la Mode

In addition, we offer these sugar-free selections:

Lemon Éclair

Forest Berry Tapioca (Dairy Free)

CHEESES

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