



CRYSTAL CLASSICS

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

APPETIZERS

Smoked Sturgeon,* Celeriac Rémoulade & Horseradish

Escargots Bourguignonne - Burgundy Snails in Garlic-Herb Butter

SOUP & SALAD

Chicken Consommé with Spinach Crêpe

Chopped Salad - Crunchy Lettuce, New Potatoes, Peppers, Tomatoes, Artichoke, Red Onions, Cucumbers & Garbanzo Beans Tossed in Truffle Vinaigrette and Quail Egg

Red Leaf & Endive Salad, Shaved Apple, Caramelized Walnuts,

Parmesan Shavings & Balsamic-Honey Vinaigrette

PASTA SPECIALITY

Bavette Pasta "Fra Diavolo" - Marinara Sauce, Fresh Chili, Herbs & Shrimp

MAIN COURSES

Pan-Seared Sea Bream,* Red Bell Pepper Beurre Blanc, Sautéed Spinach & Lemon Potato Confit

Marinated Grilled Lamb Chops,* Garlic Mashed Potato,

Grilled Zucchini & Honey-Dijon-Peppercorn Vinaigrette

Coq au Vin - Braised Chicken in a Burgundy Wine Sauce, Traditional Garnish & Buttered Egg Noodles

Gratinated Gnocchi Romaine - Creamy Porcine Sauce, Broccoli & Glazed Carrots

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Grilled Chicken Breast

Baked Potato, Grilled Zucchini, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

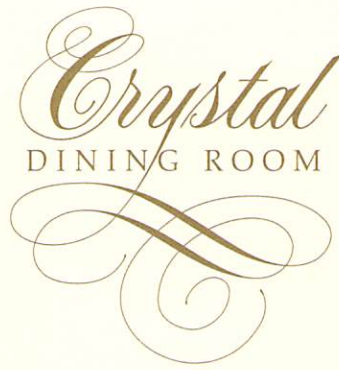
Grilled Lamb Chops,* Crisp Greens, Harissa Dressing, Chick Peas, Grilled Vegetables, Feta Cheese & Olives

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.

Sunday, September 4, 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

Warm White Asparagus & Seafood Salad,* Lemon Dressing & Olive Oil Caviar

Goat Cheese Hazelnut Ravioli & Citrus Brown Butter 

SOUP

Cream of Parsnips, Caramelized Pear & Sage Chantilly 

MAIN COURSES

Maple Glazed, Coho Salmon,* Star Anise Spiced Purple Potato,

Charred Sweet Onions & Mustard Espuma

Slow-Roasted Rib Eye of Beef "Chimichurri,"* Eggplant-Corn-Chorizo Confit, & Arugula Potato Mash

DESSERT

Bellini Sherbet

"Domo Caramel" Caramel Vanilla Mousse, Dulce de Leche Sauce Anglaise & French Chocolate Macaroon

"Pistachio Nougat Trifle" Pistachio Panna Cotta, Gianduja Mousse & Homemade Spumoni 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: Schloss Gobelsburg, Grüner Veltliner, "Lamm," Kamptal, Austria 2012 \$65

Red: Vega Sicilia, "Valbuena", Ribera del Duero, Spain 2009 \$240

All Inclusive Wine Selections

White: Viognier, Reserve Spéciale, Gérard Bertrand, Sud de France 2014

Red: Cabernet Franc, Rucahue, Gran Reserva, Itata Valley, Chile 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

Sunday, September 4, 2016



DESSERT

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

SWEET FINALE

Bellini Sherbet

“Domo Caramel” Caramel Vanilla Mousse, Dulce de Leche Sauce Anglaise & French Chocolate Macaroon

“Pistachio Nougat Trifle” Pistachio Panna Cotta, Gianduja Mousse & Homemade Spumoni Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Hazelnut Cake à la Mode

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

Freshly Frozen, Nonfat Yogurt: Simply Vanilla

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

White Chocolate Mocha Cheesecake with Coffee Buzz Ice Cream

In addition, we offer these sugar-free selections:

Vanilla Cup Custard

Rhubarb Stew with Ice Cream (Dairy Free)

CHEESES

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