




CRYSTAL CLASSICS

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

APPETIZERS

Crab Cake - Chopped Salad & Lemon-Caper Rémoulade

Eggplant Roulade, Boursin Cheese, Roasted Peppers & Tossed Salad 

SOUP & SALAD

Sweet Corn Bisque with Peppers & Potato Straw 

Mixed Greens Tossed in a Citrus Vinaigrette, Hearts of Palm, Plums & Red Radish 

Boston Lettuce, Avocado, Cucumber, Tomato & Creamy Herb Dressing 

PASTA SPECIALITY

Farfalle Pasta with Sautéed Chicken Breast, Fresh Corn, Shiitake, Cilantro, Tomato & Cream

MAIN COURSES

Fishermen's Platter* - Panko Breaded Golden-Fried Fresh Fish Fillets, Shrimp, Calamari & Scallops, Tartar Sauce, Wedge Potatoes, Beet Root Salad & Lemon-Dill Aioli

Veal Scallopini "Pizzaiolia" - Gratinated with Tomato & Mozzarella, Angel Hair Pasta, Baby Artichoke & Veal Demi Glaze

Burgundy Braised Oxtail, Horseradish-Mashed Potato & Roast Root Vegetables

Vegetable Lasagna - Layers of Pasta and a Ragout of Fresh Vegetables and Mushrooms, Oven-Baked with Mozzarella Cheese, Served with Tomato & Alfredo Sauce

TRADITIONAL MAIN FARE

Grilled Black Angus Rib Eye Steak* or Broiled Salmon Fillet*
Horseradish Mashed Potatoes, Roast Root Vegetables, Sauce Béarnaise

SALAD ENTRÉE

Neptune's Salad - Mixed Lettuce, Lemon-Herb Dressing, Grapefruit, Tomato, Cucumber, Asparagus, Golden Fried Shrimp, Calamari & Scallops

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Roast Root Vegetables

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.

Monday, September 5, 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

Baked Squid Stuffed with Black Pudding & Fennel, Garbanzo Beans & Chorizo Espuma

Seared Lamb Carpaccio,* Shallot, Quail Egg & Porcini Salt

SOUP

Beef Consommé with Pumpkin Royal

MAIN COURSES

Pan-Fried Ocean Perch,* Butternut, Asparagus & Coriander-Vanilla Sauce

Confit Duck Leg & Seared Breast,* Lentils, Turnip, Cassis Glaze

DESSERT

Orange Sherbet

“Meyer Lemon” Vanilla Sable, Meyer Lemon Curd, Meringue & Vanilla Ice Cream

“Black Forest Trifle” Chocolate Mousse, Sour Cherry Compote,
Kirschwasser Cream & Cherry Garcia 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: Thierry et Pascale Matrot, Meursault, Burgundy, France 2013 \$50

Red: Baron Philippe De Rothchild & Viña Concha y Toro, “Almaviva,” Puente Alto, Chile 2011/2012 \$198

All Inclusive Wine Selections

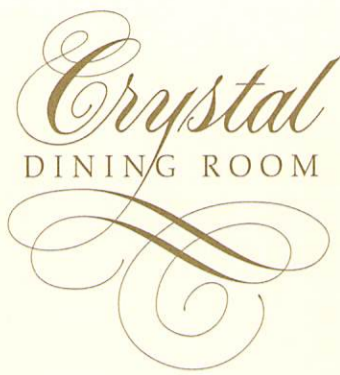
White: Vouvray, Guy Saget Laperriere, Loire Valley, France 2014

Red: Pinot Noir, Sokol Blosser, Dundee Hills, Oregon 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

Monday, September 5, 2016



DESSERT

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

SWEET FINALE

Orange Sherbet

“Meyer Lemon” Vanilla Sable, Meyer Lemon Curd, Meringue & Vanilla Ice Cream

“Black Forest Trifle” Chocolate Mousse, Sour Cherry Compote,
Kirschwasser Cream & Cherry Garcia Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Cake with Vanilla Ice Cream

Ice Cream: Vanilla, Cherry Garcia, Cookie Dough, Chocolate

Freshly Frozen, Nonfat Yogurt: Strawberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Pear Caramel Cake à la Mode

In addition, we offer these sugar-free selections:

Blueberry Mascarpone Shake

Pistachio Budino (Dairy Free)

CHEESES

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