



## CRYSTAL CLASSICS

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

## APPETIZERS

Hamachi-Jalapeno "Pizza" – Unagi Sauce & Wasabi-Yuzu Aioli

Classic Vichyssoise – Chive Crème Fraîche & Olive Oil Croutons 

## SOUP & SALAD

Consommé Double "Colbert" with Poached Egg & Vegetable Brunoise

Traditional Caesar Salad – Romaine Lettuce, Homemade Caesar Dressing, Parmesan, Garlic Croutons

Tomato & Buffalo Mozzarella, Sweet Onions, Olives, Balsamic & Basil Pesto 

## PASTA SPECIALITY


Orecheitte with Cream, Tomato, King Crabmeat, Broccoflower, Squash & Herbs

## MAIN COURSES

Red Snapper Fillet,\* Mushroom-Potato Hash & Olive-Basil-Noisette Butter Sauce

Surf & Turf,\* Grilled Filet Mignon and a Half Lobster Tail, Sauce Bearnaise, Asparagus & Pont Neuf Potatoes

Indian Lamb Curry, Dried Fruit Biryani, Broccoli, Papadums & Traditional Condiments

Indian Vegetable Curry, Dried Fruit Biryani, Broccoli, Papadums & Traditional Condiments 

## TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak\* or Broiled Salmon Fillet\*

Mashed Potatoes, Asparagus & Sauce Béarnaise

## SALAD ENTRÉE

Surf & Turf Salad\* – Crunchy Lettuce, Honey-Lemon-Basil Vinaigrette, Tomatoes, Asparagus, Red Beets, Caramelized Peach, Grilled Beef Filet & Half Lobster Tail

## SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Asparagus

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.



## 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

Poached Lobster Medallion,\* Truffled Greek Yogurt & Apricot Chutney  
Seared Pigeon Breast, Fig Purée, Fried Brioche & Raspberry Balsamic

## SOUP

Cream of Chicken, Saffron, Peas & Almond Milk Foam

## MAIN COURSES

Sablefish,\* Artichoke, Shallot & Red Radish with Lemon Snow  
Suckling Pig,\* Rutabaga Purée, Glazed Turnips & Apple and Dijon-Cider Cream

## DESSERT

Peach Sherbet  
"Chocolate & Banana" Brownie Cake, Banana Mousse, Lemon Espuma & Coffee Buzz Ice Cream  
"Yuzu & Yogurt Trifle" Yuzu Curd, Yogurt Mousse, Chocolate Cookie Chunks & Soft Meringue

## 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: Talley Vineyards, Chardonnay, Arroyo Grande Valley 2012/2013 \$42

Red: E. Guigal, Hermitage, Rhône Valley, France 2003 \$135

All Inclusive Wine Selections

White: Chardonnay, "C," Sommelier's Selection, Crystal Cruises Vineyards & Winery, Arroyo Seco 2015

Red: Cabernet Sauvignon, "C" Reserve, Crystal Cruises Vineyard & Winery, Paso Robles, California 2014

\*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





## DESSERT

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

## SWEET FINALE

Peach Sherbet

“Chocolate & Banana” Brownie Cake, Banana Mousse, Lemon Espuma & Coffee Buzz Ice Cream

“Yuzu & Yogurt Trifle” Yuzu Curd, Yogurt Mousse, Chocolate Cookie Chunks & Soft Meringue

Vanilla Crème Brûlée

Flourless Chocolate Sheba with Pecan Nuts

Ice Cream: Vanilla, Coffee Buzz, Rum Raisin, Strawberry

Freshly Frozen, Nonfat Yogurt: New York Cheesecake

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

## TRADITIONAL DESSERT

Double Fudge Chocolate Brioche Pudding with Sauce Anglaise

In addition, we offer these sugar-free selections:

Blood Orange Mousse

Blueberry Jalousie (Dairy Free)

## CHEESES

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