



CRYSTAL CLASSICS

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

APPETIZERS

Gratinated Oysters "Rockefeller"

Warm Jerusalem Artichoke Flan, Cheese Fondue & Herbs 

SOUP & SALAD

Chicken Consommé "Diablotine" with Spicy Paprika-Parmesan Toasts

Crunchy Greens Tossed in Creamy Sesame Dressing with Fried Mushrooms & Zucchini 

Arugula, Corn & Tomato Salad, White Balsamic, Extra Virgin Olive Oil with Shaved Fontina 

PASTA SPECIALITY

Capellini Pasta "Aglio e Olio e Peperoncini" with Roasted Garlic, Parsley, Chili Flakes & Extra Virgin Olive Oil

MAIN COURSES

Seafood Paella* – Saffron Rice Dish with Seasonal Vegetables, Chorizo & Assorted Seafood

Wiener Schnitzel – Breaded Deep Fried Veal Cutlet, Traditional Garnish, Parsley Potatoes, Peas & Carrots

Corned Beef Brisket – Braised White Cabbage, Red Skin Potatoes, Mustard-Horseradish Sauce & Freshly Grated Horseradish

Vegetable Paella – Saffron Rice Dish with Olives, Seasonal Vegetables & Fresh Herbs

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Grilled Chicken Breast

Baked Potato, Garden Vegetables, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Grilled Chicken Breast on a Bed of Baby Greens, Tossed in Honey-Citrus Dressing, Garnished with Avocado, Palm Hearts, Grapefruit & Roasted Cashews

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Peas & Carrots

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

Beet Root Cured Salmon,* Grapefruit, Cucumber & Citrus Aioli

Sliced Prosciutto, Compressed Melon & Black Olive Powder

SOUP

New Potato Soup, Fava Beans & Caraway Cream 

MAIN COURSES

Pan-Fried Brill Fillet,* Porcini Ravioli, Snap Peas & Truffle Veloute

Roasted Cornish Game Hen, Apple-Balsamic Glaze, Parsnip & Chestnuts

DESSERT

Strawberry Daiquiri Sherbet

"Bugs Bunny" Carrot Cake, Vanilla Sauce, Bergamot Ice Cream & Crisp Tuille

"Forest Berry Trifle" Mascarpone Berry Cream, Dark Sponge, Lemon Curd, Marshmallows & 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: Leeuwin Estate, Chardonnay, "Art Series," Margaret River, Australia 2013 \$85

Red: Domaine Jean Grivot, Vosne-Romanée, Côte de Nuits, Burgundy, France 2011 \$105

All Inclusive Wine Selections

White: Sauvignon Blanc, Vina Robles, Paso Robles 2014

Red: "Red 4", Vina Robles, Paso Robles 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

Wednesday, September 7, 2016



DESSERT

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

SWEET FINALE

Strawberry Daiquiri Sherbet

“Bugs Bunny” Carrot Cake, Vanilla Sauce, Bergamot Ice Cream & Crisp Tuille

“Forest Berry Trifle” Mascarpone Berry Cream, Dark Sponge, Lemon Curd, Marshmallows & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Cake “Delice”

Ice Cream: Vanilla, Chocolate Peanut Butter, Americone Dream, Strawberry

Freshly Frozen, Nonfat Yogurt: Strawberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Georgia Pecan Cheesecake

In addition, we offer these sugar-free selections:

Mocha Cream Puff

Coconut Pudding (Dairy Free)

CHEESES

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