Crystal
DINING ROOM

CRYSTAL CLASSICS

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

APPETIZERS

Shrimp Cocktail with Creole Rémoulade Sauce

Roasted Chicken Salad, Mango, Almonds & Curry Dressing

SOUP & SALAD

Scandinavian Fish Soup with Fiskeboller

Garden Greens Tossed in Blue Cheese Dressing, Avocado, Crisp Onion Rings & Bacon Bits

New Age Cole Slaw Salad, Honey-Cider Yogurt Dressing, Shaved Apple & Red Leaf Lettuce ✏

PASTA SPECIALITY

Spinach-Ricotta Gnochi "Con Prosciutto e Asparagi" - Cream, Fresh Tomato, Green Asparagus, Prosciutto & Parmesan Cheese

MAIN COURSES

Pan-Fried Lump Crab Cake, Dijon Rémoulade & Crisp Vegetable Slaw

Grilled Black Angus Rib Eye Steak,* Lorette Potato, Sautéed Spinach & Green Peppercorn Hollandaise

Traditional Meatloaf, Mashed Potato, Sautéed Green Beans & Mushroom Sauce

Fine Herb Crêpe "au Gratin" – Corn, Oven-Dried Tomatoes & Mushroom Stuffing, ✏ Roesti Potato & Saffron Cream

TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak* or Grilled Chicken Breast
Mashed Potatoes, Green Beans, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Lump Crab Cake,* Panzanella Salad with White Beans, Celery, Orange, Tomato, Capers, Olives, Peppers, Artichoke & Toasted Focaccia Bread, Drizzled with Citrus Aïoli

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Sautéed Green Beans

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.

Thursday, September 8 2016

Crystal
DINING ROOM

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

Sablefish* with Roast Corn & Chorizo Espuma

Avocado Brûlée, Tomato Confit & Charred Shallots ✔

SOUP

Consommé Double with Shaved Wagyu Beef, Shitake & Tofu

MAIN COURSES

Ocean Perch Fillet,* Noisette Barley, Heirloom Carrots & Mussel Cappuccino

Pistachio Crusted Lamb Loin,* Pea Purée, Baby Beets & Porcine Mushroom Arancini

DESSERT

Passion Fruit-Mango Sherbet

"Fruity" Forest Berry Compote, Chocolate Butter Crumble, Vanilla Ice Cream & Lemon Sabayon

"Coffee & Nutty Trifle" Coffee Flan, Hazelnut Crumble, Frangelico Foam & Butter Pecan 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: Kenzo Estate, Sauvignon Blanc "Asatsuyu," Napa Valley 2014 $132
Red: "Overture" by Opus One, Napa Valley $120

All Inclusive Wine Selections
White: Grüner Veltliner, Gobelsburger, Kamptal, Austria 2015
Red: Torres, "Celeste" Crianza, Ribera del Duero, Spain 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

Thursday, September 8 2016

Crystal
DINING ROOM

DESSERT

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

SWEET FINALE

Passion Fruit-Mango Sherbet

"Fruity" Forest Berry Compote, Chocolate Butter Crumble, Vanilla Ice Cream & Lemon Sabayon

"Coffee & Nutty Trifle" Coffee Flan, Hazelnut Crumble, Frangelico Foam & Butter Pecan Ice Cream

Vanilla Créme Brûlée

Flourless Tahitian Vanilla Panna Cotta

Ice Cream: Vanilla, Butter Pecan, Mint Chocolate Chunk, Strawberry

Freshly Frozen, Nonfat Yogurt: French Vanilla

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Sacher Cake with Whipped Cream

In addition, we offer these sugar-free selections:

Citrus Delight

Fruit Jell-O (Dairy Free)

CHEESES

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

Thursday, September 8 2016