



Luncheon

Wednesday, September 14, 2016
Crystal Dining Room, Crystal Serenity
In the Port of Boston, Massachusetts, United States of America
Maitre d'Hôtel **Leo Assmair** Executive Chef **Werner Brenner**

CHEF'S SUGGESTIONS

Chef Werner Brenner has selected these special luncheon dishes:

Beef Tartar with Baby Greens & Sourdough Toast

Cream of Tomato with Basil, Freekeh & Gin

Trout Fillet*

Vegetable-Rice Pilaf, Roasted Beets & Lemon-Chive Sauce

Boston Cream Pie

VEGETARIAN SELECTIONS

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat and sodium by offering these choices:

Deviled Eggs, Creamed Vegetable Salad & Tossed Greens

Cream of Tomato with Basil, Freekeh & Gin

Homemade Vegetable Strudel

Wilted Greens & Herb Sauce

**Ice Cream Sundae "Hot Love" – Vanilla Ice Cream,
Warm Raspberry Compote & Whipped Cream**

ON THE LIGHTER SIDE

Lettuce Leaves, Cayenne Roasted Peanuts & Low Calorie Honey-Mustard Dressing

Lamb Shashlik*

Vegetable-Rice Pilaf & Red Chimichuri

Freshly Frozen, Nonfat Butter Pecan Yogurt

COMPLIMENTARY WINE SELECTIONS

White: Pinot Gris, Sokol Blosser, Willamette Valley, Oregon 2014

Red: Merlot, "C" Reserve, Crystal Cruises Vineyards & Winery,
Sonoma County, California 2013

For our more extensive selection, please ask your Sommelier

** United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*



APPETIZERS AND SALAD

Fresh Cod Fish Cakes with Rémooulade Sauce

Beef Tartar with Baby Greens & Sourdough Toast

Deviled Eggs, Creamed Vegetable Salad & Tossed Greens

Lettuce Leaves, Cayenne Roasted Peanuts & Honey-Mustard Dressing & Cheddar Croutons

Traditional favorite dressings available, plus today's specials:

Fat-Free Balsamic or Low-Calorie Honey Mustard

SOUPS

Cream of Tomato with Basil, Freekeh & Gin

Chicken Broth Flavored with Mint, Coriander, Lemongrass & Steamed Rice

Low-sodium soups are available upon request

PASTA SPECIAL

Routelle Pasta, Creamy Mushroom Sauce & Peas

Available as Appetizer and Main Fare

MAIN FARES

Grilled Lamb Shashlik,* Crunchy Greens, Roasted Garlic Dressing, Grilled Vegetables, Olives, Chick Peas & Goat Cheese Crostini

New England Lobster Fritters, Sweet Corn Salad, Lettuce & Tarragon-Lemon Dressing

Trout Fillet,* Vegetable-Rice Pilaf, Roasted Beets & Lemon-Chive Sauce

Sandwich of the Day: Hot Pastrami Sandwich – Thinly Sliced Pastrami, Rye Bread, Mustard, Kosher Dill Pickles, Cole Slaw & French Fries

Choucroute Garni – Tender Roasted Pork Grilled Sausages & Glazed Ham, Sauerkraut, Bread Dumpling & Caraway Gravy

American Hamburger* or Cheeseburger* – Freshly Ground Beef Burger, Grilled to Your Order, Served on a Homemade Regular or Whole Wheat Bun with Pickles, Tomatoes, Sliced Onion Rings and French Fries

Additional Toppings of Applewood Smoked Bacon, Grilled Onions and your Choice of Swiss, Blue or Cheddar Cheese are available upon request.

SIDE ORDERS

Steamed Vegetables Sauerkraut Roasted Beets Cole Slaw

French Fries Mashed Potatoes Steamed Rice Penne with Tomato Sauce

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.

DESSERTS

Boston Cream Pie • Chocolate Flan

Ice Cream Sundae “Hot Love” – Vanilla Ice Cream, Warm Raspberry Compote & Whipped Cream

Sugar-Free Almond Mousse

Vanilla, Triple Caramel or Strawberry Ice Cream

With your choice of Butterscotch, Mango or Vanilla Topping

Freshly Frozen, Nonfat Butter Pecan Yogurt

Refreshing Lemon Sherbet • Assortment of Fruit in Season

International Cheeses Served with Crackers and Biscuits