



CRYSTAL CLASSICS

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

APPETIZERS


Gravlax,* Dill-French Toast, Crème Fraîche & Salmon Caviar

Fresh Green Asparagus "En Fete" - Lemon Vinaigrette with Tomato, Olives & Herbs 

SOUP & SALAD

Borscht - Beef Broth with Red Beets, Sour Cream, Fresh Dill & Horseradish Dumpling

Spring Lettuce - Herb Ranch Dressing, Grilled Vegetables & Fried Onion Rings

Classic Waldorf Salad with Grapes & Walnuts 

PASTA SPECIALITY

Spaghetti "Carbonara" - Pasta with Cream, Pancetta, Parmesan & Parsley

MAIN COURSES

Grilled Swordfish Steak,* Sautéed Potatoes & Artichoke, Caponata Salsa and Rosemary Aioli

Grilled Black Angus Rib Eye Steak,* Herb Crusted Tomato, Potato Strudel & Grain Mustard Hollandaise

Whole Roasted Turkey with Creamed Peas & Pearl Onions, Sweet Potato Praline, Bourbon Gravy, Cranberry-Onion Relish & Orange-Sage Stuffing

Vegetable Lasagna - Layers of Pasta and a Ragout of Fresh Vegetables & Porcine, 

Oven Baked with Fontina Cheese, Served with Tomato and Creamy Basil Sauce

TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak* or Grilled Chicken Breast

Mashed Potatoes, Glazed Vegetables, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Grilled Swordfish Medallions* - Artichoke, Citrus Fruit, Olives, Plum Tomatoes, Crisp Lettuce Leaves & Orange-Caper Dressing

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Creamed Peas & Pearl Onions

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.

Tuesday, August 9, 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

Tiger Shrimp,* Roast Shallot & Garlic Cream and Sweet Corn

Shiraz Braised Oxtail Ragout & Silky Poached Egg*

CLEAR SOUP

Chicken Consommé "Dubarry" with Cauliflower Panna Cotta & Chives

MAIN COURSES

Fresh Alaskan Halibut Fillet,* Mushroom Fondue, Parsley Purée & Haricots Verts

Lamb Loin,* Smoked Aubergine, Greek Yogurt & Onions

DESSERT

Pink Grapefruit Sherbet

"Citrus" Lemon Mousse, Lime Curd, Cocoa Sable & Homemade Marshmallow

"Scotch Whiskey Trifle" Coffee Caramel Custard, Sponge Cake,
Scotch Whiskey Cream & 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: Grgich Hills Estate, Chardonnay, Napa Valley 2012 \$50

Red: Priest Ranch, Coachgun, Somerston Vineyards, Napa Valley 2008 \$52

All Inclusive Wine Selections

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

Red: Pinot Noir, "C" Reserve, Crystal Cruises Vineyards & Winery, Santa Lucia Highlands, 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

Tuesday, August 9, 2016



DESSERT

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

SWEET FINALE

Pink Grapefruit Sherbet

“Citrus” Lemon Mousse, Lime Curd, Cocoa Sable & Homemade Marshmallow

“Scotch Whiskey Trifle” Coffee Caramel Custard, Sponge Cake, Scotch Whiskey Cream & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Dove Cake à la Mode

Ice Cream: Vanilla, Chocolate Peanut Butter, Cherry Garcia, Strawberry

Freshly Frozen, Nonfat Yogurt: Dutch Chocolate

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

New York Cheesecake with Vanilla Ice Cream

In addition, we offer these sugar-free selections:

Rhubarb Mascarpone Cream

Vanilla Cup Custard (Dairy Free)

CHEESES

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