



CRYSTAL CLASSICS

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

APPETIZERS

Gratinated Seafood Crêpe Served with Tarragon Sauce

Mosaic of Fresh Fruit & Berries, Grand Marnier Liqueur 


SOUP & SALAD

French Onion Soup with Cheese Croutons

Farmer's Vegetable Salad – Tomatoes, Cucumbers, Bell Peppers, Red Onions, 
Olives & Feta Cheese, Tossed in Herb Vinaigrette

Red Leaf Lettuce with Pesto Marinated Pasta Salad & Grilled Vegetables 

PASTA SPECIALITY


Involtini di Melanzane e Linguine – Baked Eggplant Roll Stuffed with Linguine, 
Tomatoes, Fontina & Fresh Basil

MAIN COURSES

Fresh Alaskan Char,* Patty Pans, Parsley Potatoes & Champagne Beurre Blanc

Roasted American Prime Rib,* Natural Gravy, Creamed Horseradish, Corn on the Cob & Baked Potato

Traditional Honey Glazed Ham, Buttermilk-Mashed Potato, Autumn Vegetables & Pan Jus

Braised Cabbage Roll Filled with Quinoa, Mushrooms & Vegetables, 
Parsnip-Apple Puree and Herb Sauce

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak or Grilled Chicken Breast

Corn on the Cob, Baked Potato, Sauce Bearnaise or Natural Gravy

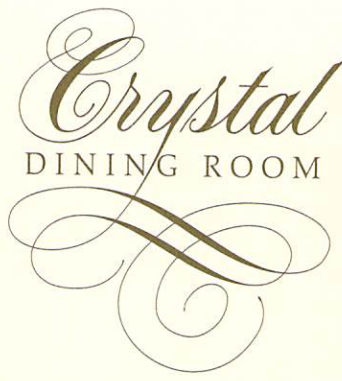
SALAD ENTRÉE

Prawn Caesar Salad – Romaine Lettuce, Homemade Caesar Dressing, Parmesan Shavings,
Paprika Croutons & BBQ Tiger Prawns

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Corn on the Cob

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

Cured Fresh Alaskan Salmon* with Vanilla, Dill Crème Fraîche & Lemon-Pepper Pearls

Pink-Roasted Duck Breast,* Chestnut Purée, Plum & Ginger Confit and Walnut Oil Crumbs

SOUP

Tomato Soup, Cheese Sandwich & Basil Foam

MAIN COURSES

BBQ Tiger Prawns,* Lima Bean Purée & Broccolini

Veal Tenderloin & Braised Cheek,* Celery Cream, Salsify & Beetroot and Mustard Gnocchi

DESSERT

Piña Colada Sherbet

“Chocolate & Caramel” Caramel Pecan Nut Tart,
Chocolate Sour Cream Mousse & Triple Caramel Ice Cream

“Pomegranate Vanilla Trifle” Vanilla Cream, Pomegranate Mousse, Chocolate Crumble & 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: Kenzo Estate, Sauvignon Blanc “Asatsuyu,” Napa Valley 2014 \$132

Red: Dubois, Nuits St. Georges, Côte de Nuits, Burgundy, France 2007 \$48

All Inclusive Wine Selections

White: Sauvignon Blanc, Los Vascos, Chile 2015

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

Monday, August 22, 2016



DESSERT

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

SWEET FINALE

Piña Colada Sherbet

“Chocolate & Caramel” Caramel Pecan Nut Tart,
Chocolate Sour Cream Mousse & Triple Caramel Ice Cream

“Pomegranate Vanilla Trifle” Vanilla Cream, Pomegranate Mousse, Chocolate Crumble & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Lilikoi Panna Cotta

Ice Cream: Vanilla, Strawberry Cheesecake, Triple Caramel, Chocolate

Freshly Frozen, Nonfat Yogurt: Butter Pecan

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

German Chocolate Cake à la Mode

In addition, we offer these sugar-free selections:

Chocolate Cheesecake

Rice Pudding with Fresh Fruits (Dairy Free)

CHEESES

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