

CRYSTAL CLASSICS

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

APPETIZERS


Char-Grilled Octopus & Bean Salad with Smoked Paprika

Lamb & Cheese Piroshki, Turnip Purée

SOUP & SALAD

Green Asparagus & Broccoli Soup with Mint-Hazelnut Pesto 

Assorted Lettuce Leaves Tossed in Lorenzo Dressing,
Small Monte Christo Sandwich & Boiled Egg

Tomato & Buffalo Mozzarella with Red Onions & Pesto Dressing 

PASTA SPECIALITY

Spinach & Cheese Tortelloni - Safron-Herb Sauce, Peas & Poached Salmon

MAIN COURSES

Arctic Black Sea Bass,* Lobster Stroganoff, Broccoli & Potato Galette

Filet Steak "au Poivre,"* Flambéed Green Peppercorn Sauce, Asparagus & Almond Potato Balls

Sautéed, Sliced Calf's Liver* - Caramelized Onions, Mascarpone Polenta, Glazed Apple, Green Beans

Golden-Fried Falafel - Curried Carrot Purée & Grilled Vegetables 

TRADITIONAL MAIN FARE

Grilled Black Angus Ribeye Steak* or Grilled Chicken Breast

Green Beans, Potato Galette, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Mixed Grill Salad* - Filet Mignon, Chicken Breast & Salmon on Crunchy Lettuce with Olives,
Baby Corn, Artichoke, Grapefruit and Creamy Peppercorn Dressing

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, 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.

Sunday, August 21, 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

U-10 Scallops,* White Chocolate & Celery Veloute

Summer Corn Panna Cotta, Avocado & Buttermilk 

SOUP

Beef Consommé with Semolina Dumpling & Sherry

MAIN COURSES

Dourade,* Sun-Dried Tomato Risotto, Zucchini & Olive Oil Emulsion

Baked Quail, Caper-Brioche Stuffing, Parsnip-Vanilla Purée, Brussels Sprouts

DESSERT

Mai Tai Sherbet

“Chocolate & Peanut Butter Express” Chocolate Cake, Peanut Butter Mousse & Chocolate Peanut Butter Ice Cream

“Strawberry Rhubarb Trifle” Rhubarb Compote, Dark Sponge Cake, Vanilla Cream, Fresh Strawberries & Strawberry 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: Pierre-Yves Colin-Morey, Chassagne-Montrachet, Premier Cru “Les Champs Gains,”
Burgundy, France 2013 \$176

Red: Del Dotto, Cabernet Sauvignon “Vineyard 887 South,” Fouquet American Oak “Carved & Grooved,” Napa Valley 2013 \$395

All Inclusive Wine Selections

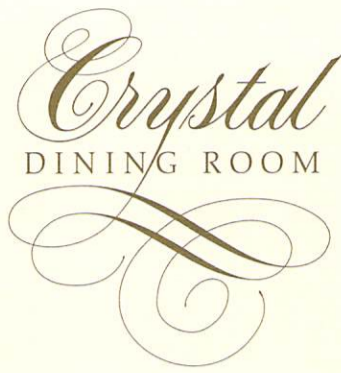
White: Vouvray, Guy Saget Laperriere, Loire Valley, France 2014

Red: Cabernet Sauvignon, “C” Reserve, Crystal Cruises Vineyard & Winery, Paso Robles, 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

Sunday, August 21, 2016



DESSERT

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

SWEET FINALE

Mai Tai Sherbet

“Chocolate & Peanut Butter Express” Chocolate Cake, Peanut Butter Mousse & Chocolate Peanut Butter Ice Cream

“Strawberry Rhubarb Trifle” Rhubarb Compote, Dark Sponge Cake, Vanilla Cream, Fresh Strawberries & Strawberry Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Dove Cake with Vanilla Ice Cream

Ice Cream: Vanilla, Chocolate Peanut Butter, Cookie Dough, Strawberry

Freshly Frozen, Nonfat Yogurt: Raspberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Pumpkin Pie à la Mode

In addition, we offer these sugar-free selections:

Berry Mousse

Coffee Almond Milk Budino (Dairy-Free)

CHEESES

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