



## CRYSTAL CLASSICS

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

## APPETIZERS

Freshly Baked Lobster Strudel with Sauce Choron

Fresh Artichoke with Tomato Vinaigrette & Garlic Chips 

## SOUP & SALAD

Clear Oxtail Soup with Mushrooms, Vegetables & Orzo

Tri-Color Salad Arugula, Belgian Endive & Radicchio Tossed in French Vinaigrette,   
Topped with Crisp Vegetable Chips & Parmesan Shavings

Assorted Bean & Vegetable Salad with Spicy Sour Cream Dressing 

## PASTA SPECIALITY

Fusilli Bucati Pasta "Arrabiata" with Fresh Tomato Sauce, Garlic, Chili Flakes, Parsley & Parmesan

## MAIN COURSES

Dover Sole "a la Meuniere" with Melted Butter, Sautéed Spinach & Dill Potatoes

Braised Beef Short Rib, Chive Mashed Potatoes, Root Vegetables & Cabernet Sauvignon Gravy

Chicken "Cordon Bleu" - Breaded, Golden-Fried Chicken Escalope,  
Filled with Country Ham & Swiss Cheese, Risi e Bisi, Vichy Carrots and Lingonberries

Tomato, Zucchini, & Boursin Puff Pastry Tart - Mesclun Lettuce,   
Raspberry-Balsamic Reduction & Basil Creme Fraîche

## TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak\* or Broiled Alaskan Salmon Fillet\*  
Mashed Potatoes, Sautéed Spinach & Sauce Béarnaise

## SALAD ENTRÉE

Roasted Pork Medallions\* - Crisp Garden Lettuce, Green Goddess Dressing, Red Radish,  
Mushrooms, Zucchini & Fried Onion Rings

## SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Sautéed Spinach

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.

Wednesday, August 10, 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

Charred Arctic Cod, Potato & Chive Salad and Mustard Espuma

Veal Sweetbread\* with Ras el Hanout, Cauliflower Purée & Pine Nuts

## SOUP

Gingered Carrot Soup, Orange Cream & Almonds 

## MAIN COURSES

U-10 Scallops,\* Saffron Tagliatelle, Shellfish Emulsion & Wild Mushrooms

Pork Medallions,\* Fennel-Ginger Purée, Honey-Five Spice Jus & Caramelized Peach

## DESSERT

Mai Tai Sherbet

“Île Flotante” Soft Meringue, Blood Orange Sherbet, Sauce Anglaise & Mango-Passion Fruit Salsa

“Harlequin Trifle” Dark & White Chocolate Mousse, Devil’s Food Cake & Marshmallows

## 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: Domaine Jean Grivot, Vosne-Romanée, Côte de Nuits, Burgundy, France 2011 \$105

All Inclusive Wine Selections

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

Red: Cabernet Sauvignon, Chateau Ste. Michelle, Washington 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

Wednesday, August 10, 2016



## DESSERT

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

## SWEET FINALE

Mai Tai Sherbet

"Île Flotante" Soft Meringue, Blood Orange Sherbet, Sauce Anglaise & Mango-Passion Fruit Salsa

"Harlequin Trifle" Dark & White Chocolate Mousse, Devil's Food Cake & Marshmallows

Vanilla Crème Brûlée

Flourless Peanut Butter Chocolate Mousse

Ice Cream: Vanilla, Chunky Monkey, Mint Chocolate Chunk, Strawberry

Freshly Frozen, Nonfat Yogurt: French Vanilla

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:

Lemon Curd

Cocoa Pudding (Dairy Free)

## CHEESES

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