



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

Sweet Potato Soup with Allspice Creme Fraîche 

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

Tomato & Buffalo Mozzarella with Red Onions & Arugula Pesto 

PASTA SPECIALITY

Black Ink Spaghetti "con Frutti di Mare" - White Wine, Tomato, Green Peppercorns, Herbs & Assorted Seafood

MAIN COURSES

Pan-Fried Lump Crab Cake, Avocado Rémoulade & Mango Slaw

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 Sirloin Steak* or Grilled Chicken Breast

Green Beans, Baked Potato, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

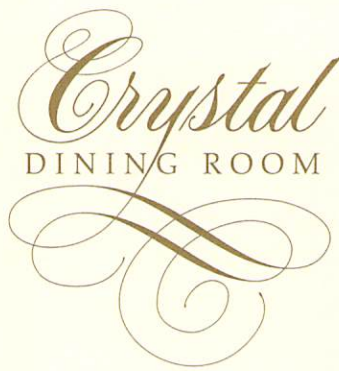
Mixed Grill Salad* - Filet Mignon, Chicken Breast & Salmon on Crunchy Lettuce with Olives, Baby Corn, Artichoke, Grapefruit & Creamy Peppercorn Dressing

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Sautéed 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.

Thursday, August 11, 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

Seared Sea Scallops,* Butternut & Balsamic

Cauliflower Panna Cotta, Carrot Mousseline, Pear & Lavosh 

SOUP

Beef Consommé with Semolina Quenelles & Sherry

MAIN COURSES

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

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

DESSERT

Apricot Sherbet

"Chocolate Coconut Layer Cake" Maracuja Ganache, Chocolate Mousse & Pink Grapefruit Caviar

"Lemon Mascarpone Trifle" Lemon Mascarpone Cream, Ladyfinger & Lemon Syrup

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: Schloss Gobelsburg, Grüner Veltliner, Ried "Lamm," Kamptal, Austria 2012 \$65

Red: Marqués de Murrieta, Reserva, Rioja, Spain 2010 \$58

All Inclusive Wine Selections

White: Sauvignon Blanc, Firestone Vineyards, Santa Ynez Valley, California 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

Thursday, August 11, 2016



DESSERT

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

SWEET FINALE

Apricot Sherbet

“Chocolate Coconut Layer Cake” Maracuja Ganache, Chocolate Mousse & Pink Grapefruit Caviar

“Lemon Mascarpone Trifle” Lemon Mascarpone Cream, Ladyfinger & Lemon Syrup

Vanilla Crème Brûlée

Flourless Chocolate Cake “Delice”

Ice Cream: Vanilla, Cookie Dough, Triple Caramel, Strawberry

Freshly Frozen, Nonfat Yogurt: Raspberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Honey Glazed Pecan Pie à la Mode

In addition, we offer these sugar-free selections:

Mango Ricotta Cream

Chocolate Tofu Pudding (Dairy Free)

CHEESES

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