



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, Apricot Brandy 

SOUP & SALAD

French Onion Soup with Cheese Croutons

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

Tossed Garden Greens with Walnut Vinaigrette, Apple & Grapes 

PASTA SPECIALITY

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

MAIN COURSES

Alaskan Ling Cod Fillet,* Crisp Potato Crust, Broccoli & Pommery Mustard Sauce

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

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

Braised Cabbage Roll, Filled with Quinoa, Mushrooms & Vegetables, Parsnip-Apple Purée, Tomato 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.

Friday, August 12, 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

Slow-Cooked, Cured Salmon,* Spinach & Apple

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

SOUP

Cream of Asparagus, Tarragon Chantilly

MAIN COURSES

BBQ Tiger Prawns,* White Bean Purée, Broccoflower & Cauliflower Espuma

Veal Tenderloin,* Sweetbread Roses, Celery Cream, Baby Artichoke & Mustard Gnocchi

DESSERT

Tequila Sunrise Sherbet

"Nobu Cake" Brownie Cake, Banana Mousse, Yuzu Foam & Coffee Buzz Ice Cream

"Apple Caramel Trifle" Caramelized Apples, White Sponge, Cinnamon Sabayon, Caramel Sauce & 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: Wedell Cellars, Chardonnay, Sierra Madre Vineyard, Santa Maria Valley 2011 \$72


Red: Lail Vineyards, Cabernet Sauvignon "J. Daniel Cuvée," Napa Valley 2013 \$275

All Inclusive Wine Selections

White: Chablis, La Chablisienne "La Sereine," France 2012

Red: Cabernet Franc, Rucahue, Gran Reserva, Itata Valley, Chile 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

Friday, August 12, 2016



DESSERT

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

SWEET FINALE

Tequila Sunrise Sherbet

“Nobu Cake” Brownie Cake, Banana Mousse, Yuzu Foam & Coffee Buzz Ice Cream

“Apple Caramel Trifle” Caramelized Apples, White Sponge, Cinnamon Sabayon,
Caramel Sauce & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Mocha Budino

Ice Cream: Vanilla, Coffee Buzz, Strawberry Cheesecake, Chocolate

Freshly Frozen, Nonfat Yogurt: Butter Pecan

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Devil’s Food Cake à la Mode

In addition, we offer these sugar-free selections:

Berry Mousse

Rice Milk Chocolate Pudding (Dairy Free)

CHEESES

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