



## CRYSTAL CLASSICS

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


## APPETIZERS

White Sturgeon Caviar,\* Traditional Condiments, Melba Toast & Buckwheat Blinis

Chicken Liver Parfait,\* Apple Sorbet & Almond Croquant

## SOUP & SALAD

Cream of Pumpkin, Crème Fraîche & Brioche Croutons

Mixed Garden Greens Tossed in Buttermilk Dressing, Beet Root & Orange & Radish 

Butter Lettuce - Roasted Pear, Celery, Blue Cheese, Caramelized Walnuts & Pear Vinaigrette 

## PASTA SPECIALITY

Spaghetti "Prince of Naples" - Fresh Tomato, Mushroom & Meat Sauce

## MAIN COURSES

Broiled Alaskan King Crab Legs, Vegetable-Brown Basmati Pilaf, Sauce Hollandaise or Melted Butter

Herb Crusted Roasted Rack of Lamb,\* Ratatouillie, Green Beans, Gratinated Potatoes & Rosemary Gravy

Chicken in the Pot - Chicken Simmered in a Clear Broth with Vegetables, Egg Noodles, & Matzo Balls

Homemade Potato Gnocchi, Garlic Butter Sauce, Parsley, Mushrooms & Fava Beans 

## TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak\* or Broiled Alaskan Salmon\*

Gratinated Potato, Ratatouille, Green Beans & Sauce Béarnaise

## SALAD ENTRÉE

Fried Calamari Salad, Mixed Lettuce Tossed in Lemon-Garlic Dressing & Grilled Vegetables

## SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Ratatouille

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 14, 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

Tempura Fried Oysters,\* Mango & Pickled Cucumber Relish, Wasabi-Avocado Sauce

Mascarpone-Goat Cheese Cream, Beets & Berries 

## SOUP

Consommé Double with Sherry, Porcine Flan & Chives

## MAIN COURSES

Pan-Fried Brill Fillets,\* Potato-Caper-Chive Cream, Asparagus & Lemon

Trio of Beef,\* Roast Tenderloin, 72 Hour Prime Beef, Scallion Mashed Potatoes,  
Olive Marinated Wagyu Carpaccio and Young Vegetables

## DESSERT

Kir Royale Sherbet

“Delice aux Chocolat” White Chocolate Truffle Cake, Orange Espuma & Vanilla Ice Cream

“Coffee & Nutty Trifle” Coffee Flan, Hazelnut Crumble, Frangelico Sabayon, & Butter Pecan 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: Bonneau du Martray, Corton-Charlemagne Grand Cru, Burgundy, France 2013 \$330

Red: Revana, Cabernet Sauvignon “Family Vineyard,” St. Helena, Napa Valley 2009 \$260

All Inclusive Wine Selections

White: Sancerre, Le Mont, Foucher Lebrun, Loire Valley, France 2014

Red: Pinot Noir, Sokol Blosser, Dundee Hills, Oregon 2013

\*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 14, 2016



## DESSERT

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

## SWEET FINALE

Kir Royale Sherbet

“Delice aux Chocolat” White Chocolate Truffle Cake, Orange Espuma & Vanilla Ice Cream

“Coffee & Nutty Trifle” Coffee Flan, Hazelnut Crumble, Frangelico Sabayon, & Butter Pecan Ice Cream

Vanilla Crème Brûlée

Flourless Caramel Mousse

Ice Cream: Vanilla, Butter Pecan, Cherry Garcia, Strawberry

Freshly Frozen, Nonfat Yogurt: Passion Peach

Low-Fat Soft-Serve Ice Cream: Chocolate

Petits Fours & Chocolate Truffles

Seasonal Fruits

## TRADITIONAL DESSERT

Sacher Torte with Whipped Cream

In addition, we offer these sugar-free selections:

Vanilla Profiteroles with Fudge Sauce

Cinnamon Pudding (Dairy Free)

## CHEESES

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