




CRYSTAL CLASSICS

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

APPETIZERS

Rock Shrimp "Thermidor Style," Creamy Spinach & Dijon-Lobster Glaze

Roasted Beetroot & Boursin Cheese Tower - Candied Walnuts and Aged Sherry Dressing 

SOUP & SALAD

Beef Consommé with Leek & Potato Strudel

Mixed Garden Greens Tossed in Honey-Shallot Dressing, Tomatoes, Toasted Pine Nuts, 
Artichoke Hearts & Focaccia Croutons

Iceberg Lettuce - Warm Bacon Dressing, Garlic Croutons, Blue Cheese & Boiled Egg

PASTA SPECIALITY


Mezze Maniche Pasta with Braised Beef Short Rib & Root Vegetable Ragout

MAIN COURSES

Cioppino* - Seafood Stew with Lobster, Shrimp, Local Fish, Black Mussels, Squid,
Bay Scallops & Vegetables, Herb-Flavored Tomato Broth & Grilled Ciabatta

Lamb Shank in Rosemary Jus, Farro Risotto with Tomato, Turnip & Zucchini

Whole Roasted Duck, Grand Marnier Scented Duck Jus, Williams Potato & Pickled Red Cabbage

Freshly Baked Quiche with Leeks, Wild Mushroom & Boursin, 
Truffle Crème Fraîche & Caramelized Shallots

TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak* or Grilled Chicken Breast
Baked Potato, Garden Vegetables, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Roast Duck Salad - Mesclun Lettuce, Haricots Verts, Fennel, Tomato, Orange & French Dressing

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Pickled Red Cabbage

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.

Monday, August 15, 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

Alaskan Halibut Crudo,* Smoked Sea Salt, Jalapeño, Watermelon & Raspberry

Beef Tartar,* Anchovy Emulsion & Quail Egg

SOUP

Celeriac Soup, Caramelized Pear & Truffle Espuma

MAIN COURSES

Black Pepper Crusted Fresh Alaskan Salmon,* Parsnip-Apple Puree,

Roasted Baby Beets & Apple Gastriche

Medallions of Alaskan Deer,* Brussels Sprouts, Cassis & Poppy Seed Potato Fingers

DESSERT

Mandarin Sherbet

“Bugs Bunny” Carrot Cake, Vanilla Sauce, Strawberry Caviar & Homemade Bergamot Ice Cream

“Mint Chocolate Trifle” Mint Mousse, Chocolate Ganache, Cocoa Crumble &

Mint Chocolate Chip 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: Kenzo Estate, Sauvignon “Asatsuyu,” Napa Valley 2014 \$132

Red: Pingus, Ribera del Duero, Spain 2008 \$1,680

All Inclusive Wine Selections

White: Chardonnay, Beringer, Napa Valley, California 2014

Red: Pedroncelli, Zinfandel “Mother Clone,” California 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

Monday, August 15, 2016



DESSERT

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

SWEET FINALE

Mandarin Sherbet

“Bugs Bunny” Carrot Cake, Vanilla Sauce, Strawberry Caviar & Homemade Bergamot Ice Cream

“Mint Chocolate Trifle” Mint Mousse, Chocolate Ganache, Cocoa Crumble & Mint Chocolate Chip Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Cake with Vanilla Ice Cream

Ice Cream: Vanilla, Americone Dream, Mint Chocolate Chip, Strawberry

Freshly Frozen, Nonfat Yogurt: Old World Chocolate

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

White Chocolate Mocha Cheesecake à la Mode

In addition, we offer these sugar-free selections:

Pumpkin Sabayon

Pistachio Budino (Dairy Free)

CHEESES

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