

CRYSTAL CLASSICS

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

APPETIZERS

Crisp Calamari with Roast Garlic Aioli

Warm Wild Mushroom Dip with Puff Pastry Twists 

SOUP & SALAD

Chicken Consommé with Chive Celestine

Caesar Salad – Romaine Lettuce, Homemade Caesar Dressing, Parmesan & Garlic Croutons

Iceberg Lettuce – Artichoke, Red Onion & Tomato Salad, Orange -Basil Dressing 

PASTA SPECIALITY


Gemelli Pasta “Con Prosciutto e Asparagi” – Cream, Fresh Tomato, Green Asparagus, Parma Ham & Parmesan Cheese

MAIN COURSES

Fresh Alaskan Salmon,* Sautéed Spinach, New Potatoes & Chive-Butter Sauce

Rosemary Marinated, Grilled Lamb Chops* – Navy Bean Mashed Potatoes, Eggplant Crouton Served with Crystal's Cabernet Sauvignon Gravy

Duo of Pork – Tender Roasted Pork, Garlic Marinated, Boneless Baby Back Ribs, Tomato Braised Cabbage & Turnips, Brioche Bread Pudding

Gratinated Whole Wheat Crêpes – Filled with a Garden Vegetables & Mushroom Ragout,  Saffron-Basil Sauce

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Grilled Chicken Breast
Mashed Potatoes, Sautéed Spinach, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Grilled Lamb Chops,* Crisp Greens, Roasted Red Pepper Vinaigrette, Chick Peas, Marinated Root Vegetables, Feta Cheese & Olives

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 17, 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

Trio of Crab, Avocado & Chamomile Foam

Charred Wagyu Beef Crudo,* Mashed Potatoes & Horseradish Cream

SOUP

Sweet Corn Chowder with Coriander & Truffled Popcorn 

MAIN COURSES

Arctic Brill Fillets,* Fennel Croquettes, Variations of Cauliflower & Vermouth Sauce

Seared Duck Breast,* Herbed Barley, Baby Leeks & Pickled Blackberries

DESSERT

Rock Melon Sherbet

"Prima Ballerina" Soft Meringue, Fresh Mango, Flourless Chocolate Cake & Yogurt Mousse

"Nougat Trifle" Vanilla Sauce, Dark Sponge, Nougat Mousse & Chocolate 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: E.Guigal, Condrieu, Rhône Valley, France 2008 \$65

Red: Château Lynch Bages, Fifth Growth, Pauillac, Bordeaux, France 2011 \$235

All Inclusive Wine Selections

White: Pinot Gris, Sokol Blosser, Willamette Valley, Oregon 2014

Red: Malbec, Tapiz, Mendoza, Argentina 2015

*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



DESSERT

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

SWEET FINALE

Rock Melon Sherbet

“Prima Ballerina” Soft Meringue, Fresh Mango, Flourless Chocolate Cake & Yogurt Mousse

“Nougat Trifle” Vanilla Sauce, Dark Sponge, Nougat Mousse & Chocolate Ice Cream

Vanilla Crème Brûlée

Flourless Valrhona Chocolate Mousse

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

Freshly Frozen, Nonfat Yogurt: Strawberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Rhubarb Crumble Tart à la Mode

In addition, we offer these sugar-free selections:

Mango Napoleon Slice

Dried Fruit Compote (Dairy Free)

CHEESES

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