



## 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

White Sturgeon Caviar,\* Smashed Chive Potato

Eggplant Roulade, Gorgonzola Cheese & Fig

## SOUP

Cappuccino of Mushrooms - Basil Cream 

## MAIN COURSES

Fresh Maine Lobster,\* Asparagus & Leek-Truffle Risotto

Beef Tenderloin,\* Potato Mousseline & Baby Carrots

## DESSERT

Passion Fruit Champagne Sherbet

“Valrhona Chocolate & Raspberry Gateau” Chocolate Mousse & Raspberry Macaroon

“Sour Cherry Tapioca Trifle” Sour Cherry Compote, Tapioca Soup & Chocolate Almond Praline

## 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

Champagne: Dom Ruinart, Rosé, Brut, Reims, Champagne, France 1996 \$550

White: Bonneau du Martray, Corton-Charlemagne Grand Cru, Burgundy, France 2013 \$330

Red: Harlan Estate, Cabernet Sauvignon, Napa Valley 2009 \$1,375

All Inclusive Wine Selections

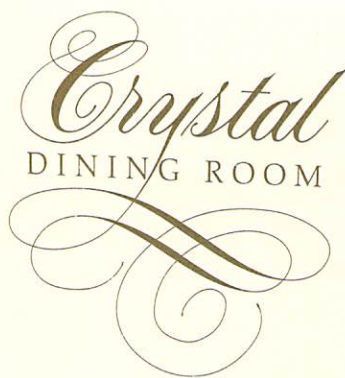
White: Chablis, La Chablisienne “La Sereine,” France 2012

Red: Chateau Macquin, Saint- Georges Saint-Emilion, Bordeaux, France 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

Thursday, August 18, 2016



## CRYSTAL CLASSICS

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


## APPETIZERS

Chilled Fresh Oysters,\* Red Wine-Shallot Mignonette or Cocktail Sauce

Fricassées of Morels, Chicken & Asparagus in a Puff Pastry Bouchon

## SOUP & SALAD

Clear Oxtail Soup - Vegetables & Puff Pastry-Cheese Straw

Fresh Garden Lettuce in Creamy Champagne Dressing, Cherry Tomatoes, Citrus Segments,   
Cucumber, Green Beans & Purple Potato Chips

## PASTA SPECIALITY

Fettuccine Pasta "al Pesto" - Extra Virgin Olive Oil, Fresh Basil, Pine Nuts, Garlic & Parmesan 

## MAIN COURSES

Fresh Alaskan Rockfish,\* Saffron Sauce, Lemon Zest-Mashed Potatoes & Green Beans

Pan-Seared Veal Scallopini, Artichoke, Tomato & Caper Ragout, Capellini Pasta

Roast Cornish Game Hen, Pumpkin Flan, Hazelnut Potato Noodles, Bourbon Poached Apricots

Maple Glazed Sweet Potato Soufflé, Fresh Asparagus & Shallot-Port Reduction 

## TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak\* or Grilled Chicken Breast

Mashed Potato, Asparagus, Sauce Béarnaise or Natural Gravy

## SALAD ENTRÉE

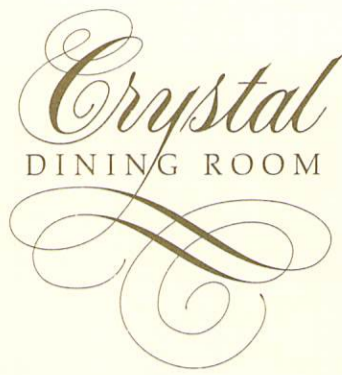
Beef Tenderloin Salad\* - Mesclun Lettuce, Aged Sherry-Truffle Vinaigrette, Baby Beets,  
Shaved Pear & Crisp Poppy Seed Lavosh

## SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Asparagus

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 18, 2016



## DESSERT

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

## SWEET FINALE

Passion Fruit Champagne Sherbet

“Valrhona Chocolate & Raspberry Gateau” Chocolate Mousse & Raspberry Macaroon

“Sour Cherry Tapioca Trifle” Sour Cherry Compote, Tapioca Soup & Chocolate Almond Praline

Vanilla Crème Brûlée

Flourless Chocolate Fudge Cake

Ice Cream: Vanilla, Butter Pecan, Rum Raisin, Strawberry

Freshly Frozen, Nonfat Yogurt: Peach

Low-Fat Soft-Serve Ice Cream: Vanilla

Petits Fours & Chocolate Truffles

Seasonal Fruits

## TRADITIONAL DESSERT

New York Cheesecake à la Mode

In addition, we offer these sugar-free selections:

Citrus Delight

Fruit Jell-O (Dairy Free)

## CHEESES

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