

## CRYSTAL CLASSICS

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

## APPETIZERS


Smoked Trout, Mango & Daikon

Fresh Green Asparagus "En Fete" - Lemon Vinaigrette with Tomato, Olives & Herbs 

## SOUP & SALAD

Borscht - Beef Broth with Red Beets, Sour Cream, Fresh Dill & Horseradish Dumpling

Spring Lettuce - Herb Ranch Dressing, Grilled Vegetables & Fried Onion Rings

Classic Waldorf Salad with Grapes & Walnuts 

## PASTA SPECIALITY


Spaghetti "Carbonara" - Pasta with Cream, Pancetta, Parmesan & Parsley

## MAIN COURSES

Grilled Swordfish Steak\*, Sautéed Potatoes & Artichoke, Caponata Salsa, Rosemary Aioli

Grilled Black Angus Rib Eye Steak,\* Herb Crusted Tomato, Potato Strudel, Grain Mustard Hollandaise

Whole Roasted Turkey with Creamed Turnips & Carrots, Sweet Potato Praline, Bourbon Gravy, Cranberry Relish & Orange-Sage Stuffing

Vegetable Lasagna - Layers of Pasta and a Ragout of Fresh Vegetables and Porcine,   
Oven-Baked with Fontina Cheese, Served with Tomato & Creamy Basil Sauce

## TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak\* or Grilled Chicken Breast

Potato Strudel, Herb Crusted Tomato, Sauce Béarnaise or Natural Gravy

## SALAD ENTRÉE

Grilled Swordfish Medallions\* - Artichoke, Citrus Fruit, Olives, Plum Tomatoes,  
Crisp Lettuce Leaves Lettuce & Orange-Caper Dressing

## 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.



## 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

Tiger Shrimp,\* Roast Shallot & Garlic Cream and Sweet Corn

12-Hour Confit Pork Belly, Sherry Caramel, Romesco Sauce & Apple

## CLEAR SOUP

Chicken Consommé “Dubarry” with Cauliflower Panna Cotta & Chives

## MAIN COURSES

Fresh Alaskan Halibut Fillet,\* Mushroom-Leek Fondue, Arugula Purée & Yellow Squash

Lamb Loin,\* Smoked Aubergine, Greek Yogurt & Onions

## DESSERT

Pink Grapefruit Sherbet

“Chocolate Coconut Layer Cake” Maracuja Ganache, Chocolate Mousse & Strawberry Caviar

“Meyer Lemon Black Current Trifle” Lemon Curd, Angelfood Cake,  
Black Currant 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: Beringer, Chardonnay “Private Reserve,” Napa Valley 2012/2013 \$45

Red: Two Hands, Shiraz “Bella’s Garden,” Barossa Valley, Australia 2012 \$95

All Inclusive Wine Selections

White: Sauvignon Blanc, Vina Robles, Paso Robles 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

Friday, August 19, 2016



## DESSERT

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

## SWEET FINALE

Pink Grapefruit Sherbet

“Chocolate Coconut Layer Cake” Maracuja Ganache, Chocolate Mousse & Strawberry Caviar

“Meyer Lemon Black Current Trifle” Lemon Curd, Angelfood Cake, Black Currant Sauce & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Cake with Vanilla Ice Cream

Ice Cream: Vanilla, Chocolate Peanut Butter, Cherry Garcia, Chocolate

Freshly Frozen, Nonfat Yogurt: Old World Chocolate

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

## TRADITIONAL DESSERT

Apple Pie à la Mode

In addition, we offer these sugar-free selections:

Rhubarb Mascarpone Cream

Vanilla Cup Custard (Dairy Free)

## CHEESES

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