



CRYSTAL CLASSICS

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

APPETIZERS

Freshly Baked Lobster Strudel with Sauce Choron

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

SOUP & SALAD

Chicken Broth with Matzo Balls

Tri-Color Salad Arugula, Belgian Endive & Radicchio Tossed in French Vinaigrette,
Topped with Crisp Vegetable Chips & Parmesan Shavings

Assorted Bean & Vegetable Salad with Spicy Sour Cream Dressing

PASTA SPECIALITY

Tortiglioni Pasta "Arrabiata" with Fresh Tomato Sauce, Garlic, Chili Flakes, Parsley & Parmesan

MAIN COURSES

Dover Sole "a la Meuniere," with Melted Butter, Sautéed Spinach & Dill Potatoes

Braised Beef Short Rib, Chive Mashed Potatoes, Root Vegetables & Cabernet Sauvignon Gravy

Chicken "Cordon Bleu" - Breaded, Golden-Fried Chicken Escalope,
Filled with Country Ham & Swiss Cheese, Risi e Bisi, Vichy Carrots and Natural Gravy

Tomato, Zucchini & Boursin Puff Pastry Tart

Mesclun Lettuce, Raspberry-Balsamic Reduction & Basil Creme Fraîche

TRADITIONAL MAIN FARE

Grilled Black Angus Sirloin Steak* or Salmon Fillet*

Mashed Potatoes, Sautéed Spinach and Sauce Béarnaise

SALAD ENTRÉE

Roasted Pork Medallions* - Crisp Garden Lettuce, Green Goddess Dressing, Red Radish,
Mushrooms, Zucchini & Fried Onion Rings

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Root Vegetables

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

Charred Arctic Cod, Potato & Chive Salad and Horseradish Espuma

Veal Sweetbreads with Ras el Hanout, Cauliflower Purée & Pine Nuts

SOUP

Gingered Carrot Soup, Orange Cream & Almonds

MAIN COURSES

Alaskan Red Fish Fillet* with Caramelized White Cabbage Noodles,
Pink Mustard Sauce & Olive Oil Caviar

Pork Medallions,* Fennel-Ginger Purée, Honey-Five Spice Jus & Caramelized Peach

DESSERT

Black Currant Sherbet

"Citrus" Lemon Mousse, Lime Curd, Cocoa Sable & Homemade Marshmallow

"Chocolate Hazelnut Trifle" Chocolate Pudding, Spanish Vanilla Cake,
Frangelico Sabayon & 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: Georg Breuer, Riesling "Nonnenberg," Rheingau, Germany 2011 \$65

Red: Torres, Cabernet Sauvignon "Mas La Plana," Penedès, Spain 2010 \$95

All Inclusive Wine Selections

White: Chardonnay, "C," Sommelier's Selection, Crystal Cruises Vineyards & Winery, Arroyo Seco 2015

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

Saturday, August 20, 2016



DESSERT

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

SWEET FINALE

Black Currant Sherbet

"Citrus" Lemon Mousse, Lime Curd, Cocoa Sable & Homemade Marshmallow

"Chocolate Hazelnut Trifle" Chocolate Pudding, Spanish Vanilla Cake,
Frangelico Sabayon & Chocolate Ice Cream

Vanilla Crème Brûlée

Flourless Chocolate Fudge Sheba with Pecan Nuts

Ice Cream: Vanilla, Mint Chocolate Chunk, Chunky Monkey, Strawberry

Freshly Frozen, Nonfat Yogurt: French Vanilla

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Sour Cherry Crumble Tart à la Mode

In addition, we offer these sugar-free selections:

Chocolate Brownie à la Mode

Berry Compote with Ice Cream (Dairy Free)

CHEESES

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