

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

Tuna & Scallop Ceviche,* White Miso Soup

Veal Tartar,* Butternut Squash & Raspberries

SOUP

Artichoke, Beet Tempura & Dill Oil 

MAIN COURSES

Fresh Arctic Char,* Squid Ink Risotto, Baby Fennel & Orange Sabayon

Wild Boar Tenderloin & Chop,* Sweet Potato Gratin, Brussels Sprouts,

Glazed Pecans & Smoked Onion Jus

DESSERT

Pomegranate Sherbet

"Villa D'Este" Bittersweet Chocolate Mousse, Chocolate Rice Crisp & Yuzu Caviar

"Blueberry Yogurt Trifle" Ladyfinger, Blueberry Compote, Orange Gelée & Yogurt 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: Wedell Cellars, Chardonnay, "Sierra Madre Vineyard," Santa Maria Valley 2011 \$72

Red: Miura, Pinot Noir "Pisoni Vineyard," Santa Lucia Highlands, Monterey County 2012 \$95

All Inclusive Wine Selections

White: Chardonnay, Beringer, Napa Valley, California 2014

Red: Cabernet Sauvignon, Chateau Ste. Michelle, Washington 2014

*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, September 9, 2016

CRYSTAL CLASSICS

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

APPETIZERS

Steamed Green-Lipped Mussels,* Garlic-White Wine Sauce & Toasted Garlic Bread

Marinated Grilled Vegetable Tower, Black Bean Mash & Herb Salad 

SOUP & SALAD

Chicken Consommé with Buckwheat Celestine

Baby Spinach Leaves, Fennel, Cherry Tomatoes, Cucumbers, Ruby Grapefruit, Balsamic-Walnut Vinaigrette 

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

PASTA SPECIALITY

Bavette Pasta with Lobster, Herb Cream Sauce & Tomato

MAIN COURSES

Sautéed Lemon Sole,* Wild Rice Melange, Green Asparagus & Chardonnay Sauce

Grilled Black Angus T-Bone Steak,* Fried Onion Rings, Green Beans Wrapped in Bacon, & Sauce Choron

Roasted Kosher Chicken Half, Vichy Carrots, Potato Pancake, Natural Gravy & Apple Sauce

Polenta & Wild Mushroom Gratin with Broiled Tomatoes, Asparagus & Herb-Cream Sauce 

TRADITIONAL MAIN FARE

Grilled Black Angus Rib Eye Steak* or Broiled Salmon*

Served with Baked Potato, Green Beans Wrapped in Bacon, Sauce Béarnaise

SALAD ENTRÉE

Grilled Fillet Steak,* Crunchy Lettuce, Cherry Tomato, Baby Corn, Artichoke, Grapefruit, Beet Root Chips & Creamy Peppercorn Dressing

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Vichy Carrots

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.

Friday, September 9, 2016

DESSERT

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

SWEET FINALE

Pomegranate Sherbet

"Villa D'Este" Bittersweet Chocolate Mousse, Chocolate Rice Crisp & Yuzu Caviar

"Blueberry Yogurt Trifle" Ladyfinger, Blueberry Compote, Orange Gelée & Yogurt Cream

Vanilla Crème Brûlée

Flourless Caramel Mousse

Ice Cream: Vanilla, Cookie Dough, Strawberry Cheesecake, Chocolate

Freshly Frozen, Nonfat Yogurt: Raspberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Double Fudge Brownie 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