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

"Shrimp Duo"* Carpaccio, Escabeche & Saffron Foam

12-Hour Wagyu Beef Cheek, Cauliflower Purée & Shallot-Red Wine Vinegar Pearls

SOUP

Pheasant Consommé, Portwine & Morels

MAIN COURSES

U-10 Scallops, Homemade Safron Tagliatelle, Shellfish Emulsion & Wild Mushrooms

Pork Tender Loin* in a Bread Coat, Black Bean Purée, Glazed Apples,
Endive & Cashew Nuts and Olive Oil Caviar

DESSERT

Piña Colada Sherbet

"Mozart" Dark Chocolate Pistachio Bomb, Nougat Sauce & Pistachio Macaroon

"Tahitian Vanilla Trifle" Vanilla Bean Panna Cotta, Fresh Bananas, Caramel 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: Georg Breuer, Riesling, "Nonnenberg," Rheingau, Germany 2011 $65
Red: Château Prieuré-Lichine, Fourth Growth, Margaux, Bordeaux, France 2008 $135

All Inclusive Wine Selections
White: Pinot Gris, Sokol Blosser, Willamette Valley, Oregon 2014
Red: Merlot, "C" Reserve, Crystal Cruises Vineyards & Winery, Sonoma County, 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

Tuesday, September 13, 2016

CRYSTAL CLASSICS

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

APPETIZERS

Golden-Fried Calamari with Citrus Aïoli

Fresh Artichoke with Sauce Grelette

SOUP & SALAD

New England Clam Chowder

Greek Vegetable Salad with Olives & Feta Cheese

Roasted Beet Salad with Sherry Walnut Dressing

PASTA SPECIALITY

Rigatoni Mezze Pasta "Osso Bucco" with Braised Veal Shank & Root Vegetable Ragout, Parmesan-Cremolata

MAIN COURSES

Fresh Norwegian Salmon Fillet* with New Potatoes, Creamed Spinach & Sandefjord Butter Sauce

Grilled New York Sirloin Steak* from Black Angus Beef, Gratinated Cauliflower, Pommes Dauphine & Maitre d'Hotel Butter

Whole Roasted Turkey, Chestnut-Dried Fruit Stuffing, Sweet Potato Casserole, Cranberry Relish, Creamed Turnips & Carrots and Thyme Gravy

Fennel-Risotto Balls with Cheese & Pea Filling, Aubergine Puree & Truffled Tomato Coulis

TRADITIONAL MAIN FARE

Grilled Black Angus T-Bone Steak* or Grilled Chicken Breast
Mashed Potatoes, Gratinated Cauliflower, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Turkey-Waldorff Salad – Creamy Apple-Celery Salad, Butter Lettuce Leaves, Grapes, Strawberries, Tomatoes, Caramelized Walnuts & Freshly Roasted Turkey Breast

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Gratinated Cauliflower

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.

Tuesday, September 13, 2016

DESSERT

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

SWEET FINALE

Piña Colada Sherbet

"Mozart" Dark Chocolate Pistachio Bomb, Nougat Sauce & Pistachio Macaroon

"Tahitian Vanilla Trifle" Vanilla Bean Panna Cotta, Fresh Bananas, Caramel Sauce & Vanilla Ice Cream

Vanilla Créme Brûlée

Flourless Chocolate Dove Cake with Vanilla Ice Cream

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

Freshly Frozen, Nonfat Yogurt: Raspberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Honey Glazed Pecan Pie à la Mode

In addition, we offer these sugar-free selections:

Chocolate Cheesecake

Rice Milk Chocolate Pudding (Dairy Free)

CHEESES

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