

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

U-10 Scallops,* Butternut Squash & Cumin

Buffalo Mozzarella & Grilled Vegetables, Sun-Dried Tomato Espuma 

SOUP

Garlic & Saffron Soup*, Lamb Crudo & Rosemary Oil

MAIN COURSES

Fresh New England Haddock,* Peas, Oyster Mushrooms, Clams & Tarragon Veloute

Chicken "Saltimbocca," Chicken Breast with Prosciutto, Porcine & Buffalo Mozzarella,

Homemade Sage Pappardelle & Truffle Emulsion

DESSERT

Mai Tai Sherbet

"Delice au Cafe" White Chocolate Mocha Cake, Kahlua Espuma & Coffee Buzz Ice Cream

"Turtle Creek Trifle" Milk Chocolate Sour Cream Mousse, Chocolate Ganache,

Caramelized Pecan Nuts & 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: Peter Yealand, Chardonnay, "Crossroads," New Zealand 2012 \$40

Red: Evening Land Vineyards, Pinot Noir, "Seven Springs Vineyard," Eola-Amity Hills, Oregon 2010 \$56

All Inclusive Wine Selections

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

Red: Pinot Noir, "C" Reserve, Crystal Cruises Vineyards & Winery, Santa Lucia Highlands,

California 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

Thursday, September 15, 2016

CRYSTAL CLASSICS

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


APPETIZERS


Gravlax,* Dill-French Toast, Crème Fraîche & Salmon Caviar

Escargots Bourguignonne - Burgundy Snails in Garlic-Herb Butter

SOUP & SALAD

French Onion Soup with Comté Cheese Croutons

Mixed Greens Tossed in Thousand Island Dressing, Zucchini, Cucumber, Celery & Fried Onion Rings 

Arugula Salad with Artichoke, Orange, Nectarine, Pecorino & Balsamic Vinaigrette 

PASTA SPECIALITY

Gnocchetti Sardi Pasta with Fresh Plum Tomato Sauce, Roast Garlic, Chili, Parsley & Bel Paese

MAIN COURSES

Fresh Maine Lobster,* Truffle-Chive Risotto, Asparagus, Melted Butter & Sauce Hollandaise

Roasted American Prime Rib,* Corn on the Cob, Baked Potato, Natural Jus & Creamy Horseradish

Veal "Zurichoise" - Sautéed, Sliced Veal Tenderloin & Mushrooms in a Creamy Sauce,
Roesti Potato & Glazed Vegetables

Vegetable "Zurichoise" - Sautéed, Sliced Vegetables & Mushrooms in a Creamy Sauce and Roesti Potato 

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Broiled Salmon*

Mashed Potatoes, Garden Vegetables & Sauce Béarnaise

SALAD ENTRÉE

Lobster Salad* - Garden Greens Tossed in Champagne Dressing with Shaved Fennel,
Citrus Segments, Cherry Tomatoes, Radish & Broiled Lobster Tail

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Corn on the Cob

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, September 15, 2016

DESSERT

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

SWEET FINALE

Mai Tai Sherbet

"Delice au Cafe" White Chocolate Mocha Cake, Kahlua Espuma & Coffee Buzz Ice Cream

"Turtle Creek Trifle" Milk Chocolate Sour Cream Mousse, Chocolate Ganache,
Caramelized Pecan Nuts & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Dulce de Leche Flan

Ice Cream: Vanilla, Coffee Buzz, Strawberry Cheesecake, Chocolate

Freshly Frozen, Nonfat Yogurt: Strawberry

Low-Fat Soft-Serve Ice Cream: Vanilla

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

French Almond Tart à la Mode

In addition, we offer these sugar-free selections:

Cocoa Mousse

Pineapple Custard (Dairy Free)

CHEESES

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