



# CONTEMPORARY CUISINE

Crystal is proud to present these special selections created by:

Executive Chef | Werner Brenner

Executive Pastry Chef | Johannes Ferreira

## APPETIZER

**SAUTÉED SEAFOOD\*** | Black Ink Risotto, Parmesan Sabayon



**AVOCADO PANNA COTTA** | Oven-Dried Tomato Tartare, Quail Egg

## SOUP

**CHICKEN CONSOMMÉ** | Roast Corn Flan, Fava Beans, Chives

## MAIN COURSE

**MAPLE GLAZED ALASKAN SALMON\*** | Star Anise Spiced Purple Potatoes, Charred Red Onion, Mustard Espuma

**SLOW ROASTED LAMB LOIN\*** | Broccoli, Oven-Dried Tomatoes, Baby Squash, Crispy Gnocchi

## DESSERT

**RHUBARB-GIN SORBET**

**"THE TACO"** | White Chocolate Cake, Dulce de Leche Whipped Ganache, Almond Ice Cream

**CHOCOLATE MIXED NUT TRIFLE** | Chocolate Pudding, Mixed Nut Sponge Cake, Frangelico Cream

## CHEESES

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

## WINES

For additional Connoisseur or all inclusive wine selections, please speak with your Sommelier.

### CRYSTAL CONNOISSEUR SELECTION

#### SPARKLING WINE

Franciocorta, Berlucchi 61, Extra Dry,  
Lombardy, Italy NV | \$47

#### WHITE

Georg Breuer, Riesling, "Nonnenberg,"  
Rheingau, Germany 2021 | \$120

#### RED

Château Clinet, Pomerol,  
Bordeaux, France 2017 | \$175

### ALL INCLUSIVE WINE SELECTION

#### WHITE

Riesling, Dr. Loosen "Satyricus,"  
Mosel, Germany 2022

#### RED

Merlot, "C" Reserve,  
Columbia Valley, Washington 2017

#### SEMI-SWEET

Spätlese, Kracher,  
Burgenland, Austria 2017



## CRYSTAL CLASSICS

### APPETIZER

**CARPACCIO OF BLACK ANGUS BEEF\*** | Mustard Sauce, Fresh Lemon, Capers



**FIELD GREENS** | Tarragon-Champagne Dressing, Strawberries, Pickled Beets,  
Walnut-Goat Cheese Truffles

### SOUP



**CREAM OF SELECTED ITALIAN MUSHROOMS** | Oregano Bread Bowl

### PASTA SPECIALITY

**HOMEMADE SPAGHETTI** | Fresh Tomato, Wild Mushroom & Bolognese Sauce

### MAIN COURSE

**BROILED COD FILLET\*** | Warm Fennel-Red Pepper Relish, Saffron Potatoes, Pernod

**GRILLED BLACK ANGUS RIB EYE STEAK\*** | Sautéed Green Beans, Lorette Potatoes, Sauce Foyot



**SWEET POTATO & VEGETABLE CURRY** | Cashew & Coconut Nut Fried Rice, Papadums

### TRADITIONAL MAIN FARE

**WHOLE ROASTED DUCKLING "FRAMBOISES"\*** | Caramelized Raspberry Sauce, Braised Red Cabbage,  
Pommes Williams

**TRADITIONAL MEATLOAF** | Shallot Mashed Potatoes, Brussels Sprouts, Caramelized Onion Gravy

### SALAD ENTRÉE

**ROAST DUCK SALAD\*** | Mesclun Lettuce, Blackberry Vinaigrette, Root Vegetables,  
Butternut Squash, Roasted Pumpkin Seeds

### SIDES

**STEAMED RICE** | **BAKED POTATO** | **STEAMED VEGETABLES**

**BRUSSELS SPROUTS** | **SAUTÉED GREEN BEANS** | **BRAISED RED CABBAGE**

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.

\*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.



# SWEET FINALE

Executive Pastry Chef | Johannes Ferreira

## RHUBARB-GIN SORBET

### “THE TACO”

White Chocolate Cake, Dulce de Leche Whipped Ganache, Almond Ice Cream

## CHOCOLATE MIXED NUT TRIFLE

Chocolate Pudding, Mixed Nut Sponge Cake, Frangelico Cream

## VANILLA CRÈME BRÛLÉE

## FLOURLESS CHOCOLATE CARAMEL SLICE

Vanilla Ice Cream

## TRADITIONAL KEY LIME TART

Whipped Cream

## DAIRY-FREE TOFU CHOCOLATE CREAM

Fresh Fruit

## SUGAR-FREE VANILLA BLUEBERRY ÉCLAIR

## ICE CREAM

Vanilla | Chocolate | Baileys Cream | Hazelnut

## LOW-FAT SOFT SERVE ICE CREAM

Vanilla | Chocolate

## HOMEMADE COOKIES

## SEASONAL FRUITS

## CHEESES

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