CONTEMPORARY CUISINE

Crystal is proud to present these special selections created by:
Executive Chef | Remy Vercelli **Executive Pastry Chef | Johannes Ferreira**

APPETIZER

PETROSSIAN ROYAL DAURENKI CAVIAR* | Smashed Chive Potato, Light Chicken Velouté

CHICKEN LIVER PARFAIT* | Apple Sorbet, Ice Wine Gelée, Almond Croquant, Spiced Tuile

SOUP

CREAM OF CAULIFLOWER | Fava Beans, Chervil

MAIN COURSE

FRESH ARCTIC CHAR* | Crab Tortellini, Broccolini, Shellfish Emulsion

PHEASANT BREAST* | Crisp Pheasant Leg, Celeriac Purée, Rosemary Granola, Brussels Sprouts

DESSERT

APRICOT-ALMOND SORBET

"BANOFFEE PIE" | Banana Bread, Honey Crumble, White Chocolate Cream

TURTLE CREEK TRIFLE | Milk Chocolate Sour Cream Chiboust, Chocolate Ganache, Pecan Shortbread

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

CHAMPAGNE

Blanc de Blancs Brut, Blanc des Millénaires,
Charles Heidsieck, Reims 2007 / 2014 | $320

WHITE

Torrontés, Signature Barrel Fermented,
Susana Balbo, Mendoza, Argentina 2023 | $85

RED

Côte Rotie Les Becasses, M. Chapoutier,
Rhône Valley, France 2019 | $125

ALL INCLUSIVE WINE SELECTION

WHITE

Albariño, Paco & Lola,
Rías Baixas, Spain 2023

RED WINE

Domaine Guy Mousset,
Côtes Du Rhône, France 2022

SEMI-SWEET WINE

Moscato di Trani, Kaloro,
Tenuta Bocca di Lupo, Puglia, Italy 2022

The **Nordaq** system is an environmentally friendly alternative to the waste associated with conventional bottled water.
Be green, enjoy our pure, fresh and delicious water.
It comes in both still or sparkling.

NORDAQ

CRYSTAL CLASSICS

APPETIZER

NORWEGIAN GRAVLAX* | Honey-Mustard Dill Sauce, Pumpernickel

ARUGULA, CORN & TOMATO SALAD | White Balsamic, Extra Virgin Olive Oil, Manchego Cheese

SOUP

BEEF CONSOMMÉ | Asparagus Strudel

PASTA SPECIALITY

HOMEMADE FETTUCCINE "AL TARTUFO" | Truffle Butter Sauce, Fresh Black Truffle

MAIN COURSE

CHILEAN SEA BASS* | Spinach Gnocchi, Fennel & Orange Salad, Green Beans, Brown Butter Sauce

FILET OF BEEF "WELLINGTON"* | Puff Pastry, Glazed Vegetables, Pommes Dauphine, Shallot Jus

VEGETABLE CURRY | Biryani Rice, Coconut Fried Banana, Traditional Condiments

TRADITIONAL MAIN FARE

"ESCALOPES DE VEAU VALLÉE D'AUGE" | Angle Hair Pasta, Swiss Chard, Caramelized Apples, Creamy Calvados Sauce

"BOEUF BOURGUIGNON" | Braised Beef, Rich Red Wine Sauce, Root Vegetables, Pearl Onions, Champignons, Bacon, Brioche Bread Pudding

SALAD ENTRÉE

LOBSTER COBB SALAD* | Poached Lobster Chunks, Tomatoes, Celery, Cucumber, Peas, Avocado, Mango, Gouda Cheese, Boiled Egg, Crisp Lettuce, Lemon-Chive Vinaigrette

SIDES

STEAMED RICE | **BAKED POTATO** | **GREEN BEANS** | **POMMES DAUPHINE**

GLAZED VEGETABLES | **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.

*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.

Please be aware that food may contain or have come into contact with common allergens, such as:
dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, mustard, celery, sesame, sulfite, lupin, mollusca.

If you have a food allergy, please notify your server.

Indicates Vegetarian selections and may include dairy products.

SWEET FINALE

Executive Pastry Chef | Johannes Ferreira

APRICOT-ALMOND SORBET

“BANOFFEE PIE”
Banana Bread, Honey Crumble, White Chocolate Cream

TURTLE CREEK TRIFLE
Milk Chocolate Sour Cream Chiboust, Chocolate Ganache, Pecan Shortbread

VANILLA CRÈME BRÛLÉE

GLUTEN-FREE DULCE DE LECHE FLAN

TRADITIONAL SACHERTORTE
Whipped Cream

DAIRY-FREE STRAWBERRY BAR
Strawberry Salsa

NO ADDED SUGAR COFFEE POUND CAKE
Coffee Cream

ICE CREAM
Vanilla | Stracciatella | Caramello Salato | Cocoa

FRESHLY FROZEN NON-FAT YOGURT
Strawberry

LOW-FAT SOFT SERVE ICE CREAM
Vanilla

HOMEMADE COOKIES

SEASONAL FRUITS

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