CONTEMPORARY CUISINE

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

APPETIZER

FRESH NORMANDY OYSTERS* | Sesame Seaweed Dressing, Sea Air

CARPACCIO OF CELERIAC | Poppyseed Goats Cheese, Pickled Mushrooms, Apple, Walnut Oil

SOUP

ROAST BUTTERNUT SQUASH | Vanilla Pear, Maple-Pecan Syrup

MAIN COURSE

BROILED FRESH COLD-WATER LOBSTER* | Fresh Asparagus, Leek-Truffle Risotto, Lobster Velouté

WAGYU BEEF TENDERLOIN* | Potato Mousseline, Wild Mushrooms, Heirloom Carrots, Shallot Jus

DESSERT

TEQUILA SUNRISE SORBET

"BITTERSWEET PASSION" | Passion Fruit Mousse, Bittersweet Chocolate, Coffee, Hazelnut

APPLE & HONEY TRIFLE | Cinnamon Panna Cotta, Caramelized, Spice Apple Bread, Whipped 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

CHAMPAGNE

La Grande Dame, Brut, Veuve Clicquot Ponsardin, Reims, France 2018 | $335

WHITE

Meursault-Perrieres, 1er Cru, Joseph Drouhin, Burgundy, France 2019 | $195

RED

Château Margaux, 1er Grand Cru Classé, Margaux, Bordeaux, France 2009 | $2,150

ALL INCLUSIVE WINE SELECTION

PROSECCO

Rosé, Brut, Tenuta di Collalbrigo, Treviso, Veneto, Italy 2023

WHITE

Chardonnay, McIntyre Vineyards, Santa Lucia Highlands, Monterey County, California 2022

RED

Mouton Cadet Cuvée Héritage, Bordeaux, France 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

PETROSSIAN ROYAL DAURENKI CAVIAR* | Traditional Condiments, Melba Toast, Blinis

BOUQUET OF GARDEN LETTUCE | Cherry Tomatoes, Marinated Palm Hearts, Asparagus, Vegetables Chips, Herb-Balsamic Vinaigrette

SOUP

CLEAR OXTAIL SOUP | Wild Rice, Vegetable Brunoise, Chester Sesame Sticks

PASTA SPECIALITY

HOMEMADE PENNE "AL PESTO" | Extra Virgin Olive Oil, Fresh Basil, Garlic, Parmesan, Pine Nuts

MAIN COURSE

LINGCOD "DUGLÉRÉ"* | Champagne-Parsley Sauce, Tomato Concassé, New Potatoes, Glazed Baby Vegetables

ROASTED CORNISH HEN | Sweet Potato, Wilted Greens, Bourbon Glazed Apricots, Natural Jus

WILD MUSHROOM WELLINGTON | Roasted Purple Potatoes, Broccolini, Spinach Velouté

TRADITIONAL MAIN FARE

VEAL "MARSALA"* | Sautéed Veal Scallopini, Marsala Sauce, Mushrooms, Grilled Zucchini, Buttered Linguine Pasta

MERLOT BRAISED BEEF SHORT RIB | Shallot-Mashed Potatoes, Green Beans, Chive Crème Fraîche

SALAD ENTRÉE

BEEF TENDERLOIN SALAD* | Bouquet of Garden Greens, Truffle-Pear Vinaigrette, Red Beets, Asparagus, Toasted Pecans, Crisp Lavosh

SIDES

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

GRILLED ZUCCHINI | **SHALLOT-MASHED POTATOES** | **ASPARAGUS**

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

TEQUILA SUNRISE SORBET

“BITTERSWEET PASSION”
Passion Fruit Mousse, Bittersweet Chocolate, Coffee, Hazelnut

APPLE & HONEY TRIFLE
Cinnamon Panna Cotta, Caramelized, Spice Apple Bread, Whipped Cream

VANILLA CRÈME BRÛLÉE

GLUTEN-FREE CHOCOLATE CARAMEL VERRINE

TRADITIONAL SOUFFLÉ GRAND MARNIER
Sauce Negresco

DAIRY-FREE COCONUT PUDDING
Mango Gelée

NO ADDED SUGAR MARBLE CHEESECAKE
Fudge Sauce

ICE CREAM
Vanilla | Mint Chocolate | Strawberry | Coffee

FRESHLY FROZEN NON-FAT YOGURT
Pistachio

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