



CONTEMPORARY CUISINE

Crystal is proud to present these special selections created by:

Executive Chef | Manfred Schaller

Executive Pastry Chef | Anthony Lestriez

APPETIZER

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

FRESH NORMANDY OYSTERS* | Sesame Seaweed Dressing, Sea Air

SOUP



ARTICHOKE VELOUTÉ | Roasted Mushroom Confit, Truffle Foam

MAIN COURSE

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

BLACK ANGUS BEEF TENDERLOIN* | Potato Mousseline, Porcini, Heirloom Carrots, Shallot Jus

DESSERT

BLUEBERRY LEMON SORBET

"WHISKEY AND CARAMEL" | Dark Chocolate Cake, Caramel Panna Cotta, Whiskey Espuma

RASPBERRY VANILLA TRIFLE | Raspberry Compote, White Sponge, Vanilla Cream, Soft Meringue

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

Dom Pérignon Cuvée, Moët et Chandon,
Epernay, France 2013 | \$375

WHITE

Corton-Charlemagne Grand Cru, Domaine
Bonneau du Martray, Côte de Beaune,
Burgundy, France 2016 | \$480

RED

Bodegas Catena Zapata, Malbec,
Adrianna Vineyards, "Mundus Bacillus Terrae"
Mendoza, Argentina 2015 | \$378

ALL INCLUSIVE WINE SELECTION

WHITE

Chardonnay "Bishop's Peak," Talley Vineyards,
San Luis Obispo County, California 2022

RED

Malbec, Tapiz Winery, Mendoza, Argentina 2020

SEMI-SWEET WINE

Riesling, "C," Sommelier Selection,
Monterey, California 2018

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

TUESDAY, SEPTEMBER 10, 2024



CRYSTAL CLASSICS

APPETIZER



WILD MUSHROOM TART | Puff Pastry, Rosemary Aioli, Herb Salad



BABY LETTUCE & CREAMY HONEY-BUTTERMILK DRESSING | Cherry Tomatoes, Snow Peas, Radish, Grapefruit, Parsnip Chips

SOUP

CONSOMMÉ DOUBLE | Orzo, Vegetables

PASTA SPECIALITY

MACCHERONI LISCE "CON PROSCIUTTO E ASPARAGI" | Cream Sauce, Green Asparagus, Prosciutto, Parmesan Cheese

MAIN COURSE

LINGCOD* "DUGLÉRE"* | Champagne-Parsley Sauce, Tomato Concasse, Chateaux Potatoes, Glazed Baby Vegetables

ROAST CORNISH HEN | Swiss Chard, Pumpkin, Hazelnut Potato, Bourbon Glazed Apricots

SESAME TOFU CAKE, JAPANESE | Rice, Tempura Bok Choy, Wakame Salad, Miso Espuma



TRADITIONAL MAIN FARE

ESCALOPES DE VEAU VALLÉE D'AUGE* | Mashed Potatoes, Vegetables, Caramelized Apples, Creamy Calvados Sauce

MERLOT BRAISED BEEF SHORT RIB* | Herb Spätzle, Fried Shallots, Green Beans, Chive Crème Fraîche

SALAD ENTRÉE

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

SIDES

STEAMED RICE | BAKED POTATO | STEAMED VEGETABLES

GLAZED BABY VEGETABLES | SWISS CHARD | 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 | Anthony Lestriez

BLUEBERRY-LEMON SORBET

"WHISKEY AND CARAMEL"

Dark Chocolate Cake, Caramel Panna Cotta and Whiskey Espuma

RASPBERRY VANILLA TRIFLE

Raspberry Compote, White Sponge, Vanilla Cream and Soft Meringue

VANILLA CRÈME BRÛLÉE

TRADITIONAL SACHER TORTE

Whipped Cream

GLUTEN-FREE CHOCOLATE BROWNIE À LA MODE

DAIRY-FREE BLACKBERRY & LIME VERRINE

NO ADDED SUGAR LEMON ROULADE

ICE CREAM

Vanilla | Amarena | Strawberry

LOW-FAT SOFT SERVE ICE CREAM

Chocolate

FRESHLY FROZEN NONFAT YOGURT

Passion Fruit

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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