

Tastes Kitchen & Bar

OPEN FROM: 1:00PM TO 3:00PM

HOT SOUP OF THE DAY prepared fresh daily

TUNA SALAD (G, C, A, D, M, L, O, P)

Lightly Creamed Tuna, Celery, Onions, Tossed Crisp Lettuce, Tomato, Cucumber, Sourdough Focaccia

CHINOIS CHICKEN SALAD (M, G, A, E, N, O)

Shredded Roast Chicken, Crisp Greens, Vegetable Julienne, Fresh Cilantro, Peanuts, Crisp Won Ton Noodles, Chinese Mustard, Peanut Dressing

Also available without Chicken 🌿

SHRIMP CAESAR SALAD* (G, C, A, B, M, O, P)

Heart of Romaine Lettuce, Homemade Caesar Dressing, Parmesan Cheese, Sourdough Croutons, Topped with Sautéed Shrimp

Also available without Shrimp 🌿

BUNS & POTSTICKERS

CHAR SIU BAO (A, F, O, B, N, P)

Steamed Buns with Barbecue Pork

MUSHROOM & VEGETABLE POTSTICKERS 🌿 (A, L, F, N, O, P)

CHICKEN & SHRIMP POTSTICKERS (A, B, F, O, L, N, P)

PIZZA & PASTA

PIZZA MARGHERITA (G, A, O, D, P, F)

Traditional Thin Crust Pizza with Fresh Basil, Oregano, Garlic, House-made Tomato Sauce, Mozzarella Cheese 🌿

Additional Toppings: Ham, Salami, Mushrooms, Olives, Artichokes, Anchovies, Chili Flakes

SPAGHETTI "BOLOGNESE" (G, C, A, L, O, P)

Meat Sauce, Parmesan Cheese

Vegetarian Selections 🌿

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NOODLES & SANDWICH

STIR-FRY EGG NOODLES (G, C, A, E, N, O, F, L, P)

Asian Spring Vegetables, Chicken, Chili-Soy Sauce

Also available without Chicken 🌿

GRILLED REUBEN SANDWICH (G, C, F, A, M, O, P)

Homemade Rye Bread, Corned Brisket, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Potato Chips, Cole Slaw, Dill Pickles

CALIFORNIA KITCHEN

CHICKEN QUESADILLA (G, A, O, P)

Marinated, Grilled Chicken Breast, Flour Tortilla, Cheddar Cheese, Roasted Peppers, Spring Onions, Guacamole, Pico de Gallo, Sour Cream

BLACKENED SALMON* (G, D, O)

Black Bean Rice, Watermelon-Jalapeño-Cilantro Salsa

SIDES

STEAMED VEGETABLES 🌿

FRIED ONION RINGS 🌿 (A, P, G, C)

BLACK BEAN RICE 🌿 (G)

ICE CREAM & FROZEN YOGURT

Please help yourself with Ice Creams, Frozen Yogurts, Cookies, and Strawberries, from our Scoops Ice Cream Bar

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Tastes Kitchen & Bar

GLOBALLY INSPIRED CUISINE FROM AROUND THE WORLD

SIGNATURE COCKTAIL LAVENDER SUNSET

Vodka, Lavender Infused Lemonade, Lemon Peel

ROASTED BUTTERNUT SQUASH-FRISÉE SALAD

Belgian Endive, Toasted Pumpkin Seeds,
Goat Cheese, Honey-Sherry Dressing (G, O)

GREEK OCTOPUS SALAD

Basil-Oregano Vinaigrette, Tomato,
Cucumber, Sweet Onions, Fresh Herbs (R, O)

EGGPLANT KASHK DIP

Caramelized Onion, Garlic Chips, Fresh Mint,
Flatbread (G, A, P, O, F)

AHI TUNA POKE*

Shiso Leaf, Green Onions, Cucumber, Macadamia Nuts,
Shoyu, Sesame Oil, Lime-Sriracha Dressing (D, H, F, N, O, A, L)

HAMACHI CRUDO*

Avocado, Roasted Corn Relish, Coconut-Lime Sauce,
Chili Oil (D, O)

CRISPY FRIED PRAWN DUMPLINGS

Plum Sauce (G, C, B, A, D, N, O, P, F)

LAPHROAIG CURED SALMON*

Shaved Turnip, Oatmeal Crumble,
Lemon-Shallot Crème Fraîche (G, A, D, L, O, C, P, F)

OVEN-ROASTED CAULIFLOWER

Parmesan Cheese, Lemon, Capers, Extra Virgin Olive Oil (G, O)

RICOTTA GNOCCHI

Celery Root, Spinach, Wild Mushrooms,
Parmesan Cream (G, C, A, H, L, P, F)

GAMBAS AL AJILLO*

Paprika-Garlic-Lemon Butter, Grilled Baguette (G, B, O, P, A, F)

CHERMOULA BAKED SALMON*

Cucumber-Tomato Salad, Citrus Dressing (D, O)

VEGETABLE FLATBREAD TIKKA MASSALA

Roasted Vegetables Baked on Naan Bread,
Curry Yoghurt, Fresh Coriander (G, A, M, O, P, F)

CALIFORNIA STREET TACOS*

Blackened Swordfish, Pico de Gallo (G, A, O, D, L, F)

CHIMICHURRI STEAK*

Black Beans, Sweet Potato (G, P, O)

MONGOLIAN STYLE LAMB CHOPS*

Cilantro-Mint Sauce, Mango Salad (F, O, N, A, P, E)

Tastes Kitchen & Bar

DESSERTS

KEY LIME SLICE

Chantilly, Passion Fruit (G, C, A, P, O, F)

DARK CHOCOLATE CRÈME BRÛLÉE

Marshmallow Fluff, Toasted Almonds (G, C, H)

“BANANAS FOSTER”

Bread Pudding, Candied Pecans,

Vanilla Ice Cream, Caramel Sauce (G, C, A, P, H, F, O)

FRESH SEASONAL FRUITS & BERRIES

Available Upon Request



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Vegetarian Selections 

CSY014240425

COMPLIMENTARY WINE SELECTIONS

SPARKLING WINE

Prosecco, Torresella, Veneto, Italy

WHITE WINES

Riesling, Dr. Loosen “Satyricus,” Mosel, Germany

Riesling “C”, Sommelier Selection,
Crystal Cruises Vineyards & Winery, Monterey, California

Sauvignon Blanc, Viña Robles, Paso Robles, California

Pinot Grigio, Santa Margherita, Valdadige, Italy

Chardonnay, Bishop’s Peak, San Louis Obispo, California

ROSÉ

Le Vie en Rose, Côtes de Provence, France

White Zinfandel, Beringer Vineyards, California

RED WINES

Pinot Noir, “C” Reserve, Crystal Cruises Vineyards & Winery,
Santa Lucia Highlands, Monterey, California

Thunevin-Calvet Cuvée Constance Rouge,
Côtes du Roussillon, France

Malbec, Tapiz, Mendoza, Argentina

Merlot, “C” Reserve, Crystal Cruises Vineyards & Winery,
Columbia Valley, Washington

Cabernet Sauvignon, Viña Robles, Paso Robles, California

Shiraz, Nine Stones, McLaren Vale, Australia

DESSERT WINE

Spätlese Cuvée, Kracher, Burgenland, Austria



Trident Late-Risers Breakfast

Served from 10:00 AM to 11:00 AM

FROM THE TRIDENT GRILL COUNTER

Fresh Seasonal Fruits | Grapefruit | Low-Fat Cottage Cheese (G)
Regular, Nonfat or Low-Fat Plain or Fruit Yogurt (G)

JUICES (O)

Tomato | Pineapple | Prune | Cranberry | Papaya | Carrot
V-8 Vegetable | Grape | Orange | Apple | Grapefruit

BREAD & PASTRIES (G, C, A, F, H, O, P)

Selection of Freshly Baked Danish Pastries
Croissants | Brioche | Donuts | Raisin & Plain Sourdough Rolls
Plain, Fruit and Bran Muffins
Six-Grain | Dark Finn Bread | French Baguette
Your Choice of Plain or Toasted White, Whole Wheat,
Sourdough, Rye, English Muffin, Bagels

COLD CEREALS (A, P, G)

Corn Flakes | Special K | Shredded Wheat | Frosted Flakes
Whole Wheat Total | Raisin Bran | All Bran

BEVERAGES

Freshly Brewed Coffee | Decaffeinated Coffee/Tea
English Tea | Herbal Tea | Instant Coffee
Ovaltine (G) | Hot Chocolate (G) | Milk (G) | Low-Fat Milk (G)
Nonfat Milk (G) | Lactose Free Milk (G) | Buttermilk (G)
Soy Milk (A, F)

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Trident Late-Risers Breakfast

Served from 10:00 AM to 11:00 AM

SMOKED SALMON* | Cream Cheese, Tomato, Capers,
Onion and Toasted Bagel (G, A, P, D, F, O, N, L)

FRIED OR SCRAMBLED EGGS* (G, C)

Your Choice of any Accompaniments

CREATE YOUR OWN OMELETTE* (G, C)

Whole Egg*, Eggbeater*, or Egg White*
Choice of Ham, Cheese | Mushrooms | Herbs | Tomato
Bell Pepper | Onion | Crab Meat (B) | Smoked Salmon* (D)

STEAK & EGG* | Grilled Black Angus Minute Steak* (G, C, O)
with Your Choice of Fried or Scrambled Egg*,
Served with Broiled Tomato, Baked Beans and Home Fries

BLUEBERRY AND LEMON BLINTZES (G, C, A, H, P, F)

Sweet Pancake filled with Lemon-Flavored Cottage Cheese
and Blueberries | Forest Berry Stew and Sour Cream

TRADITIONAL FRENCH TOAST (G, C, A, O, P, F)

Cinnamon Cream and Maple Syrup

PANCAKE (G, C, A, F, H, L)

Buttermilk Pancake with Chocolate Chips | Sweet Butte

ACCOMPANIMENTS

Apple Wood Smoked Bacon | Pork Link Sausage (O, P, A, F)
Canadian Bacon (O, P) | Turkey Ham | Broiled Tomato
Apple-Chicken Sausage (O, P, A, F) | Home Fried Potatoes

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Trident All Day Menu

Served from 11:30 AM to 6:00 PM

WRAP OF THE DAY

SOUP OF THE DAY

BURGERS AND SANDWICHES

Hamburger* (G, C, A, N, P, F)

Cheeseburger* (G, C, A, N, P, F)

Chicken Burger* (G, C, A, N, P, F)

Garden Vegetable Burger (G, C, A, F, H, M, O, P)

Grilled Minute Sirloin Steak Sandwich* (G, A, P, F)

Grilled Salmon Burger* (G, C, A, D, N, M, P, F)
with Grain Mustard Rémooulade Sauce

Grilled American Cheese Sandwich (G, C, A, P, F)

Grilled Ham & Cheese Sandwich (G, C, A, O, P, F)

Grilled Reuben Sandwich (G, C, A, M, O, P, F)

Impossible Vegan Burger (A, F, P)

Tuna Melt (G, C, A, D, O, F, P, L)

Hot Dog (G, C, A, O, P, F)

Chili Dog (G, C, A, O, P, F)

TOPPINGS AVAILABLE

Swiss Cheese (G) | Cheddar Cheese (G) | Blue Cheese (G)
Applewood Smoked Bacon | Chili Con Carne | Sauerkraut

SIDES

French Fries | Sweet Potato Fries (A, P) | Fried Onion Rings (A, P, G, C)

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Trident All Day Menu

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WRAP OF THE DAY

SOUP OF THE DAY

BURGERS AND SANDWICHES

Hamburger* (G, C, A, N, P, F)

Cheeseburger* (G, C, A, N, P, F)

Chicken Burger* (G, C, A, N, P, F)

Garden Vegetable Burger (G, C, A, F, H, M, O, P)

Grilled Minute Sirloin Steak Sandwich* (G, A, P, F)

Grilled Salmon Burger* (G, C, A, D, N, M, P, F)
with Grain Mustard Rémooulade Sauce

Grilled American Cheese Sandwich (G, C, A, P, F)

Grilled Ham & Cheese Sandwich (G, C, A, O, P, F)

Grilled Reuben Sandwich (G, C, A, M, O, P, F)

Impossible Vegan Burger (A, F, P)

Tuna Melt (G, C, A, D, O, F, P, L)

Hot Dog (G, C, A, O, P, F)

Chili Dog (G, C, A, O, P, F)

TOPPINGS AVAILABLE

Swiss Cheese (G) | Cheddar Cheese (G) | Blue Cheese (G)
Applewood Smoked Bacon | Chili Con Carne | Sauerkraut

SIDES

French Fries | Sweet Potato Fries (A, P) | Fried Onion Rings (A, P, G, C)

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Osteria d'Ovidio

Starters

Astice* (B, A, L, P, F)

Lobster in “Acquasale”, Tomato Essence, Basil Olive Oil

Baccalà* (D, G, O, L)

Steamed Cod, Potato Foam, Rosemary, Trout Roe

Battuta di Fassona Piemontese* (C, G, D, M, A, P, F)

Hand-Chopped Fassona Piemontese Beef Tartare,
Mustard Sauce, Truffle, Oregano Cracker

Melanzana 🌿 (G)

Eggplant Confit, Smoked Tomato Sauce,
Mozzarella di Bufala

Insalata Caprese 🌿 (G, H, O)

Buffalo Mozzarella, Heirloom Tomatoes, Basil,
Extra Virgin Olive Oil

Soups

Cioppino* (A, D, B, L, O, R)

Traditional Fish & Seafood Soup, Sourdough Ciabatta

Minestrone 🌿 (G, H, L)

Seasonal Vegetable Stew, Basil Jus, 24 Months Parmigiano
Reggiano

Vegetarian Selections 🌿

Pasta and Risotto

Risotto agli Scampi* (G, H, F, B, L, O)

Risotto with Scampi, Caramelized Onion, Malga Butter

Spaghetti al Pomodoro Fiaschetto 🌿 (G, A, L, O)

Spaghetti with “Fiaschetto di Torre Guaceto” Tomato Sauce,
Caciocavallo Podolico Cheese

Tortello di Stracotto di Manzo (G, C, A, O, L, F)

Tortello Pasta Filled with Braised Beef, Figs Vincotto,
Gorgonzola Cheese

Chicche di Patate con Porcini e Liquirizia 🌿 (G, A, L, O, L, F)

Potato Gnocchi with Porcini Mushroom Ragout,
Liquorice, Pecorino Romano Fondue

Tortello di Ricotta e Pera 🌿 (G, C, A)

Tortello Filled with Ricotta Cheese & Pear,
Pecorino Cheese, Pepper

Homemade Casarecce 🌿 (G, C, A, H)

Basil Pesto, Pine Nuts, Aged Grana Padano

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NORDAQ
PURE WATER SYSTEMS

Osteria d'Ovidio

Main Course

Costoletta alla Milanese* (C, A, F)

Veal Loin, Lime Mayonnaise, Vegetable Misticanza,
Saffron Citronette

Filetto di Spigola Cotto al Sale* (D)

Salt Baked Sea Bass, Tarragon Sauce, Swiss Chard

Black Angus Beef Tenderloin* (G, C, A, L, O)

Gorgonzola Crust, Celery, Barolo Red Wine Sauce

Agnello* (L, O)

Lamb, Sweet Onion, Balsamic Vinegar, Sea Asparagus

Petto d'Anatra* (G, L, H, O)

Duck Breast, Red Wine Sauce, Cashew Nuts, Beetroot

Patate, Mozzarella di Bufala e Tartufo (G, L)

Potatoes, Mozzarella di Bufala, Truffle

Sides

Seasonal Salad, Sautéed Vegetables, Roasted Potatoes

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Vegetarian Selections 

Dessert

Strawberry, Balsamic, Mascarpone (G, O)

Strawberry Confit, Balsamic from Modena,
Mascarpone Mousse, Strawberry Sorbet

Caffè, Nocciola e Caramello Salato (G, C, A, F, H, P)

Coffee Foam, Hazelnut Ice Cream, Salted Caramel

Mousse al Cioccolato (G, C, A, F, H, P)

Ivoire 35% Nyangbo 68% and Gianduja Valrhona
Chocolate, Almond Ice Cream, Candied Orange

Il Caffè & Il Tè

Espresso, Cappuccino (G), Coffee,
Decaffeinated Coffee & Caffé Latte (G)

Freshly Frozen White Peach Sorbet

Prosecco (O)

Selection of Italian Cheese (G)

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APPETIZERS

CRISPY RICE WITH SPICY TUNA TARTARE*
(B, C, D, F, O)

OCTOPUS CARPACCIO*
with Dry Miso (R, O)

NOBU STYLE LOBSTER TACOS*
with Tomatillo Salsa (A, B)

SEAFOOD CEVICHE*
Assorted Seafood
Tossed with Nobu Ceviche Dressing (A, F, B, D, O)

MONKFISH LIVER PÂTÉ*
with Karashi Sumiso or Ponzu (A, F, M, D, O)

BROILED EGGPLANT
Topped with Nobu-Style Saikyo Miso Sauce
(N, F, O)

SOFT SHELL CRAB SPRING ROLL*
with Nanban Salsa (G, A, F, B, P)

LOBSTER TEMPURA* (A, F, C, A, B)
OR WHITEFISH TEMPURA* (A, F, C, A, D)
with Amazu Ponzu

ROCK SHRIMP TEMPURA*
Served on Tossed Lettuce with
Spicy Creamy Sauce Or Ponzu Sauce
(C, B, A, O)

SHRIMP TEMPURA* (C, B, A, O, D, F)
OR VEGETABLE TEMPURA (C, A, D, F, O)
with Traditional Dipping Sauce

ASSORTED SUSHI OR SASHIMI*

SOUP

MUSHROOM SOUP
Assorted Seasonal Mushrooms
Cooked in their Own Broth,
Served in a Japanese Tea Kettle (D, F, A)

MISO SOUP
Traditional Japanese Miso Soup
with Tofu and Scallions (F, D, O)

SPICY SEAFOOD SOUP*
Assorted Seafood Poached in a
Light Spicy Clear Broth (F, D, B, R, O, A)

SALAD

GREEN SALAD TOSSED
with Matsuhisa Dressing (A, N, M, F, O)

KELP SALAD
Seaweed Salad with Lemon-Soy-Bonito Flavors
(F, D, N, A)

GRILLED SCALLOP SALAD*
with Yuzu Dressing (F, O, R, A, E)

NOBU-STYLE SASHIMI SALAD*
Seared Ahi Tuna and Field Greens
Tossed with Matsuhisa Dressing (F, D, M, N, O, A)

MUSHROOM SALAD
A Variety of Seasonal Mushrooms Sautéed with
Spicy Lemon Dressing, Served over Mesclun
Lettuce, Garnished with Chives and Lime
(F, O, A)



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ENTREES

BROILED SALMON*

Duo of Anticucho Sauce or Teriyaki Sauce
(F, D, O, A)

CHIRASHI*

Today's Assorted Fresh Fish & Seafood
over Steamed Sushi Rice (A, B, C, D, F, O, R, N)

NOBU STYLE LOBSTER* WITH TRUFFLE-YUZU

Stir-Fried Lobster with Garlic, Asparagus,
Shiitake Mushrooms and Snap Peas
Finished with Nobu-Style Truffle-Yuzu Sauce
(F, B, O, A)

WOK-FRIED SHRIMP AND SCALLOPS*

with Spicy Garlic Sake Soy Sauce (F, B, O, G, A)

NOBU-STYLE BLACK COD*

Black Cod Marinated in Saikyo Miso
with Baby Peach and Young Ginger (F, D, O)

GRILLED CHICKEN BREAST

with your Choice of Balsamico-Teriyaki,
Anticucho or Wasabi Pepper Sauce (F, D, A, O)

GRILLED AUSTRALIAN "WAGYU" BEEF FILLET STEAK*

with Three Kinds of Sauces: Anticucho,
Teriyaki and Nobu Style Wasabi Pepper (F, D, A, O)

STEAMED JAPANESE RICE | BROWN RICE

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NOODLES

COLD SOBA NOODLES OR UDON NOODLES

Served with Mentsuyu Sauce and
Choice of Tempura (F, A, D)

HOT SOBA NOODLES OR UDON NOODLES

Served with Traditional Hot Broth and
Choice of Tempura (F, A, D)

DESSERT

WHISKEY CAPPUCCINO

Buttermilk Ice Cream,
Topped with Whiskey Cream (G, C, A, P, H, F)

TRIO OF CRÈME BRÛLÉE

Sweet Ginger, Pink Guava and Passion Fruit
(G, C)

CHOCOLATE SOUFFLÉ CAKE

with Homemade Sesame Ice Cream
(G, C, N)

CHILLED TROPICAL FRUIT PLATE

with Lychee Sorbet (G)

SUGAR-FREE CITRUS CUSTARD

with Mango Sauce (G)

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NOBU SPECIAL

Yellow Tail or Salmon Tartare with Caviar*

(A, F, D, O)

Nobu Style White Fish* (A, F, D, O)

Yellowtail Sashimi with Jalapeño* (A, F, D, O)

Tuna Tataki with Cilantro Sauce* (A, F, D, O)

NEW - STYLE SASHIMI

Salmon* (A, F, D, N)

Scallop* (A, R, N, F)

White Fish* (A, N, F, D)

Wagyu Beef* (A, N, F)

SUSHI & SASHIMI

Salmon Egg* (D, O, A, F)

Fresh Salmon* (D, A, F)

Tuna* (D, O, A, F)

Yellowtail* (D, O, A, F)

Squid* (R, O, A, F)

Shrimp* (B, O, A, F)

Smoked Salmon* (D, O, A, F)

Tamago (A, D, F, C)

Octopus (R, A, F)

White Fish* (D, A, F)

Fresh Water Eel* (A, F, O)

SUSHI ROLL

Asparagus Tuna Roll* (N, D, O, A, F)

Shrimp Tempura Roll* (A, B, N, F)

California Roll (B, N, A, F)

Fresh Salmon Asparagus Roll* (D, N, A, F)

Soft Shell Crab Roll* (A, B, F)

Spicy Tuna Roll* (N, C, O, A, F)

Kappa (Cucumber Roll)

Tuna Roll* (D, O, A, F)

Vegetable Roll (O, A, F)

Eel & Cucumber Roll (A, D, N, F, O)

House Special Roll* (B, D, O, F)

Yellowtail Scallion* (D, O, A, F)

CONNOISSEUR MENU

Toro Sushi/Sashimi* (2 pieces) \$9

(D, A, F)

Toro Maki Roll* (D, A, F) \$12

Toro Tartare with Caviar* (A, F, O) \$22

Uni Sushi/Sashimi* (2 pieces) \$10

(B, O, A, F)

Abalone Sushi/Sashimi* (2 pieces) \$8

(R, B, A, F)

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CRYSTAL

THE VINTAGE ROOM

The Vintage Room is dedicated to promoting wine education and showcasing the extensive selection of fine wines available on board paired with refined cuisine specially prepared to complement the wines. This exquisite setting offers guests the opportunity to expand their wine horizons and engage in discussions about wine.

Guests have the option to arrange private wine-themed dinners with our knowledgeable Head Sommelier. These exclusive provide an unparalleled culinary journey, featuring **Vintage Room Dinners** g some of the rarest and most sought-after wines from around the world.

To further enhance the wine appreciation experience, we also offer the **Lunch & Lecture Program.**

In collaboration with our talented Executive Chef and Head Sommelier, these programs provide a unique opportunity to indulge in delectable dishes while receiving fascinating insights and explanations about the unique characteristics of each vintage, expertly paired with every course.

CRYSTAL

THE VINTAGE ROOM



FOR RESERVATIONS,
PLEASE CONTACT OUR
HEAD SOMMELIER THROUGH
THE RECEPTION DESK
ON DECK 5.

CRYSTAL

A WINE TOUR

OF THE GREAT ESTATES

THE MENU

POACHED LOBSTER TAIL*
Pierre Robert | Fresh Plums | Summer Truffle

BUTTERNUT SQUASH RAVIOLI
Noisette Butter

ARCTIC SEA BASS*
Porcini-Red Wine Gastrique | Artichoke

NEW ZEALAND BABY LAMB RIBEYE*
Broccoli-Preserved Lemon Purée | Semi-Dried Plum Tomatoes

RICOTTA CHEESE STRUDEL
Glazed Grapes | Lavender Honey

CHOCOLATE & CASSIS

OUR HOMEMADE PRALINES

WINE SELECTIONS

CHAMPAGNE
Blanc des Millénaires, Blanc de Blancs, Charles Heidsieck, Brut,
Reims, France 2004

WHITE WINE
Vintage Tunina, Silvio Jermann, Villanova Di Farra, Friuli, Italy 2017
Puligny-Montrachet, Etienne Sauzet, Côte de Beaune,
Burgundy, France 2017

RED WINE
Barolo, Ornato, Pio Cesare, Piedmont, Italy 2014
Sauvignon, "J. Daniel Cuvee," Lail Vineyards,
Napa Valley, California 2015
Château Smith Haut Lafitte, Pessac-Leognan, Bordeaux, France 2014

DESSERT WINE
Château Rieussec, Grand Cru Classe, Sauternes,
Bordeaux, France 2009



BREAKFAST

BASICS

- Bakery Basket | Assorted Danish Pastries, Croissants, Muffins, Brioche (A, C, G, O, P, H, F, N)
- Swiss Bircher Muesli | Apple, Pear, Banana, Citrus Segments, Walnuts, Honey (G, H, A, N)
- Maple & Pecan Granola | Mixed Fruits, Berries, Nuts, Plain Greek Yogurt (G, H, A, N)
- Selection of Cold Cereals | Choice of Milk or Yogurt (G, A, P, E, H)
- Seasonal Mixed Fruit Plate
- Chilled Pink Grapefruit

CLASSICS

- Eggs As You Wish* | Scrambled, Fried, Omelet, Soft Boiled, Poached (C, G)
- Choice of Sides | Bacon | Chicken or Pork Sausages (A, P, F, L) | Breakfast Potatoes | Toast (A, F, P)
- Eggs Benedict* | Canadian Bacon, Hollandaise, English Muffin (A, C, G, O)
- Egg White Frittata* | Garden Vegetables, New Potatoes, Whole Wheat Toast (A, C, G)
- Buttermilk or Buckwheat Pancakes | Plain, Banana, or Blueberries, Pure Maple Syrup (G, A, C, H, P)
- Belgian Malted Brux Waffle | Fruits, Whipped Sweet Butter, Pure Maple Syrup (G, C, A, P)
- Cinnamon Raisin Brioche French Toast | Mixed Berries, Pure Maple Syrup (G, C, A, F, H, P)
- Oatmeal Porridge | Raisins, Brown Sugar (A)

WATERSIDE SPECIALS

- Smoked Salmon Bagel* | Red Onion, Tomato, Capers, Cream Cheese (O, G, A, N, D, P)
- Crab Omelet* | Poached Dungeness Crab, Golden Corn, Green Peas, Aged Cheddar (C, B, G, O)
- Croissant* | Prosciutto, Brie, Truffle Scrambled Eggs (G, C, A, O, P)
- Homemade Corned Beef Hash* | Poached Egg, Boston Baked Beans, Toasted Finn Bread (G, C, A, O, P)
- Steak and Eggs* | 5 oz Sirloin Steak, Two Fried Eggs, Country Fried Potatoes, Creamy Spinach (G, C)

SMOOTHIES

The Sunrise
Carrot, Ginger, Orange
(H, P, E, O, N, C, S)

The Green Field
Spinach, Mint, Celery, Apple
(L, O, G, C, H, E, N, F)

The Fruit Garden
Strawberry, Banana, Yogurt
(G, O)

Please be aware that food may contain or have come into contact with common allergens, such as: dairy (G), eggs (C), wheat (A), soybeans (F), tree nuts (H), peanuts (E), fish (D), shellfish (B), mustard (M), celery (L), sesame (N), sulfite (O), lupin (P), mollusca (R).

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



ALL-IN-ONE BREAKFAST

Convenient and delicious breakfast combinations created to cater to our guests-on-the-go. All combinations include coffee or tea and a glass of freshly squeezed juice of your choice.

The Continental | Choice of Three Breakfast Pastries or Toasts, Preserves, Butter, Choice of Strawberries or Fruits (A, C, G, O, P, H, F, N)

The Excursion* | Two Eggs any Style, with Breakfast Potatoes, Choice of Bacon, Chicken or Pork Sausages, Choice of Toast (C, A, G, O, F, P, L)

The Healthy* | Gluten-Free and Fat Free Muesli with a Selection of Seasonal Fruits Egg White Omelet with Organic Quinoa & Spinach, Toasted Vitamin Bread (G, C, A, H, O)

The Chinese | Congee, Plain or with Chicken, Set of Condiments (G, C, O, A, F)

The Japanese* | Miso Soup with Tofu, Grilled Salmon or Black Cod, Sticky Rice, Steamed Vegetables, Small Omelet, Japanese Pickles (G, C, A, F, D, O, N)

ADDITIONS

Sides | Applewood Smoked Bacon, Turkey Ham, Slice of Smoked Salmon* (D), Breakfast Potatoes, Oven Roasted Tomatoes, Chicken or Pork Sausages (A, P, F, L)

Dairy | Low-Fat Cottage Cheese, Mild Cheese Plate (G)

Yogurt | Fruit or Plain, Nonfat, Low-Fat, Sugar Free, Greek (G)

Toast & Bread | Plain, Whole Wheat, Sourdough, Rye, Finn Bread, Baguette, English Muffin (D, A, F, P, G)

Cereals | Cream of Wheat, Corn Flakes, Special K, Shredded Wheat, All Bran, Whole Wheat Total (G, A, O, P, E, H)

Bagel | Plain, Multi-Grain, Onion, Sesame, Everything, with Cream Cheese or Low-Fat Cream Cheese (G, A, N, F, O, P)

Preserves | Selection of Fine Jams & Marmalades, Honey, Sugar-Free Jam & Jellies (O)

BEVERAGES

Meinl Coffee | Brewed Coffee, Decaf Coffee, Cappuccino (G), Latte (G), Americano, Espresso

Organic Classic Black Tea | Darjeeling Happy Valley, Earl Grey Blossom Assam South Indian Blend (Noble English Breakfast Tea)

Organic Green Tea | Dragon Sencha, China Green Pure, China Green Jasmine

Organic Herbal Tea | Chamomile Evening Calm (Camomile, Honeybush & Herbs), Refreshing Mint, Asian Spirit (Ginger & Lemongrass), Mountain Symphony (Mint, Vervain & Selected Herbs), Fennel-Wellness-Chai (Fennel, Herbs & Spices), Rooibos Sun-Kissed Orange

Organic Fruit Flavored Tea | Fruit Symphony

Milk | Hot Chocolate (G), Soy (A/F), Fresh (G), Nonfat (G), Low-Fat (G), Skim (G), Lactose Free (G), Buttermilk (G)

Juice | Orange, Apple, Grapefruit, Carrot, Tomato, Pineapple, Prune, Cranberry, Grape, V-8 Vegetable (O)

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CONTEMPORARY CUISINE

Crystal is proud to present these special selections created by:

Executive Chef | Manfred Schaller

Executive Pastry Chef | Savio Fernandes

APPETIZER

FRESH SEA SCALLOP IN SHELL* | Sea Asparagus, Risotto, Parmesan Foam

SEARED WAGYU BEEF CRUDO* | Mashed Potatoes, Horseradish Cream

SOUP



ROASTED PARSNIP | Morel Espuma, Honey Rosemary Granola

MAIN COURSE

FRESH GROUPER FILLET* | Stuffed Zucchini Flower, Sofrito, Citrus Beurre Blanc

SLOW ROASTED DUCK BREAST | Braised Shallots, Black Rice, Asparagus, Fresh Plums, Duck Jus

DESSERT

KIR ROYALE SORBET

"BEEHIVE" | Honey Custard, Fig, Meringue and Greek Yogurt Ice Cream

FUDGE BROWNIE TRIFLE | Chocolate Panna Cotta, Fudge Brownie & Vanilla Sabayon

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

WHITE

Cloudy Bay, Sauvignon Blanc,
Marlborough, New Zealand 2022 | \$80

RED

Bodega Vega-Sicilia Valbuena 5°,
Ribera del Duero, Spain 2007 | \$275

ALL INCLUSIVE WINE SELECTION

WHITE

Sauvignon Blanc, Wairau River,
Marlborough, New Zealand 2023

RED

Blau, Bodega Can Blau, Gill Family Estates,
Montsant, Spain 2022

SEMI-SWEET WINE

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

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TUESDAY, OCTOBER 29, 2024



CRYSTAL CLASSICS

APPETIZER

-  **FRESH ARTICHOKE** | Tomato Vinaigrette, Garlic Chips
-  **MESCLUN LETTUCE & BLUE CHEESE DRESSING** | Cherry Tomato, Green Beans & Grapes


SOUP

- CHICKEN BROTH** | Matzo Ball

PASTA SPECIALITY

- FRESH PENNE “PUTTANESCA”** | Anchovies, Tomatoes, Kalamata Olives, Chili Flakes, Italian Parsley

MAIN COURSE

- SEARED FRESH SWORDFISH*** | Basil Aioli, Roasted Potatoes, Artichoke, Caponata Salsa
- BLACK ANGUS PRIME RIB*** | Corn on the Cob, Twice Baked Potato, Creamy Horseradish, Natural Gravy
-  **HOMEMADE POTATO GNOCCHI** | Gorgonzola-Chive Sauce, Mushrooms, Squash, Red Onion Confit

TRADITIONAL MAIN FARE

- LAMB CURRY** | Ghee Basmati Rice, Cauliflower Pakora, Garlic Naan, Raita
- PAELLA DE MARISCO*** | Spanish Saffron Rice Dish with Assorted Seafood, Chorizo, Seasonal Vegetables

SALAD ENTRÉE

- GRILLED SWORDFISH PANZANELLA*** | White Beans, Celery, Orange, Tomato, Capers, Olives, Peppers, Artichoke, Chimichurri Aioli & Toasted Focaccia

SIDES


- STEAMED RICE** | **BAKED POTATO** | **STEAMED VEGETABLES** | **CORN ON THE COB**
- TWICE BAKED POTATO** | **ROASTED POTATOES**

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SWEET FINALE

Executive Pastry Chef | Savio Fernandes

KIR ROYALE SORBET

"BEEHIVE"

Honey Custard, Fig, Meringue and Greek Yoghurt Ice Cream

FUDGE BROWNIE TRIFLE

Chocolate Panna Cotta, Fudge Brownie & Vanilla Sabayon

VANILLA CRÈME BRÛLÉE

TRADITIONAL DEVIL'S FOOD CAKE

GLUTEN-FREE BUTTERSCOTCH WHISKEY FLAN

DAIRY-FREE VANILLA CUSTARD WITH EXOTIC FRUITS

NO ADDED SUGAR FRENCH APRICOT TART

ICE CREAM

Vanilla | Banana | Mint Chocolate Chip

LOW-FAT SOFT SERVE ICE CREAM

Vanilla

FRESHLY FROZEN NONFAT YOGURT

Strawberry

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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



CONTEMPORARY CUISINE

Crystal is proud to present these special selections created by:

Executive Chef | Manfred Schaller

Executive Pastry Chef | Savio Fernandes

APPETIZER

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

FRESH NORMANDY OYSTERS* | Sesame Seaweed Dressing, Sea Air

SOUP



NEW POTATO | Spring Onion Custard, Potato Crouton

MAIN COURSE

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

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

DESSERT

BLUEBERRY-LEMON SORBET

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

RASPBERRY VANILLA TRIFLE | Raspberry Compote, White Sponge, Vanilla Cream and 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

Opus One, Robert Mondavi/Baron Philippe
De Rothschild, Napa Valley,
California 2016 | \$680

ALL INCLUSIVE WINE SELECTION

WHITE

Chardonnay, "C," Sommelier's Selection,
Crystal Vineyards & Winery, California 2019

RED

Cabernet Sauvignon, Vina Robles Winery,
Paso Robles. California 2021

SEMI-SWEET WINE

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



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WEDNESDAY, OCTOBER 30, 2024



CRYSTAL CLASSICS

APPETIZER

-  **WILD MUSHROOM TART** | Puff Pastry, Rosemary Aioli, Herb Salad
-  **BABY LETTUCE & CREAMY HONEY-BUTTERMILK DRESSING** | Cherry Tomatoes, Snow Peas, Fresh Berries, 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*** | Champagne-Parsley Sauce, Baby Vegetables, Chateaux Potato
- BAKED QUAIL** | Porcine Stuffing, Honey Braised Cabbage, Glazed Baby Carrots, Madeira Sauce
-  **QUINOA, FETA & ZUCCHINI CAKE** | Minted Pea Purée, Pea Espuma, Watercress

TRADITIONAL MAIN FARE

- ESCALOPES DE VEAU VALLÉE D’AUGE** | Sautéed Potato, Swiss Chard, Caramelized Apples, Creamy Calvados Sauce
- RIOJA BRAISED BEEF SHORT RIB*** | Herb Crust, Chive Mashed Potatoes, Brussels Sprouts, 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 | CHIVE MASHED POTATOES**
- BRUSSELS SPROUTS | HONEY BRAISED CABBAGE**

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SWEET FINALE

Executive Pastry Chef | Savio Fernandes

BLUEBERRY-LEMON SORBET

"BITTERSWEET PASSION"

Passion Fruit Mousse, Bittersweet Chocolate, Coffee and Hazelnut

RASPBERRY VANILLA TRIFLE

Raspberry Compote, White Sponge, Vanilla Cream and Soft Meringue

VANILLA CRÈME BRÛLÉE

TRADITIONAL MISSISSIPPI MUD PIE

GLUTEN-FREE TORTA DE SANTIAGO

DAIRY-FREE STICKY TOFFEE PUDDING

NO ADDED SUGAR BERRY TIRAMISÙ

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



CONTEMPORARY CUISINE

Crystal is proud to present these special selections created by:

Executive Chef | Manfred Schaller

Executive Pastry Chef | Savio Fernandes

APPETIZER

CURED FRESH SALMON "MI CUIT"* | Horseradish, Watercress, Green Apple

PINK ROASTED DUCK BREAST | Pumpkin, Citrus Berry Compote

SOUP



BUTTERNUT SQUASH SOUP | Maple Espuma, Brioche Croutons

MAIN COURSE

WHOLE ROASTED, BASIL MARINATED MONKFISH* | Black Olive Mayonnaise, Creamed Orzo
Tomato Confit

PINK-ROASTED PANCETTA PORK TENDERLOIN | Crispy Pork Belly, Cauliflower Purée,
Heirloom Baby Carrots, Natural Jus

DESSERT

TEQUILA SUNRISE SORBET

"STOUT AND DARK CHOCOLATE" | Chocolate and Stout Torte, Salted Caramel,
Muscovado Ice Cream

SOUR CHERRY TAPIOCA TRIFLE | Sour Cherry Compote, Dark Sponge,
Tapioca Soup & Almond Praline

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

WHITE

Vistamare, Ca'Marcanda by Angelo Gaja,
Tuscany 2023 | \$110

RED

Château de Beaucastel, Châteauneuf-du-Pape,
Rhône Valley, France 2017 | \$180

ALL INCLUSIVE WINE SELECTION

WHITE

Albarino, Bodega Paco & Lola, Rias Baixas,
Spain 2023

RED

Cuvée Constance Rouge, Thunevin-Calvet,
Côtes du Roussillon, France 2018

SEMI-SWEET WINE

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

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THURSDAY, OCTOBER 31, 2024



CRYSTAL CLASSICS

APPETIZER



FRESH ASPARAGUS "EN FETE" | Lemon Vinaigrette, Tomato, Olives, Herbs

BABY SPINACH LEAVES & CREAMY MUSTARD DRESSING | Boiled Egg, Crisp Bacon Bits

SOUP

CLEAR OXTAIL SOUP | Oxtail & Vegetable Brunoise

PASTA SPECIALITY



FRESH FUSILLI NOCI SPINACI E GORGONZOLA | Creamy Gorgonzola Sauce, Walnut Crumble

MAIN COURSE

DOVER SOLE "À LA MEUNIÈRE" | Melted Butter, Glazed Vegetables, Fingerling Potatoes

GRILLED BLACK ANGUS T-BONE STEAK* | Baked Red Skin Potato & Sour Cream, Hickory Smoked BBQ
Baked Beans, Sauce Foyot



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

TRADITIONAL MAIN FARE

WHOLE ROASTED TURKEY | Orange-Sage Stuffing, Sweet Potato Casserole, Creamed Carrots &
Turnips, Pan Gravy, Cranberry-Peach Chutney

GRILLED VEAL MEDALLIONS | Creamy Mushroom Sauce, Buttered Spätzle, Baby Vegetables

SALAD ENTRÉE

ROAST TURKEY SALAD | Crisp Greens, Orange-Peppercorn Dressing, Fresh Pear, Asparagus,
Radish, Squash, Dried Cranberries, Glazed Pecan Nuts

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **FINGERLING POTATOES**

SWEET POTATO CASSEROLE | **CREAMED CARROTS & TURNIPS**

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THURSDAY, OCTOBER 31, 2024



SWEET FINALE

Executive Pastry Chef | Savio Fernandes

TEQUILA SUNRISE SORBET

"STOUT & DARK CHOCOLATE"

Chocolate and Stout Torte, Salted Caramel, Muscovado Ice Cream

SOUR CHERRY TAPIOCA TRIFLE

Sour Cherry Compote, Dark Sponge, Tapioca Soup & Almond Praline

VANILLA CRÈME BRÛLÉE

TRADITIONAL PECAN PIE À LA MODE

GLUTEN-FREE PUMPKIN TART

Whipped Cream

DAIRY-FREE CHOCOLATE FUDGE CAKE

Raspberries

NO ADDED SUGAR CITRUS CHEESECAKE

ICE CREAM

Vanilla | Mint Chocolate Chip | Coconut Almond

LOW-FAT SOFT SERVE ICE CREAM

Vanilla

FRESHLY FROZEN NONFAT YOGURT

Orange

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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CONTEMPORARY CUISINE

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APPETIZER

BBQ TIGER PRAWNS* | Creamy Polenta, Candied Bacon, Charred Sweetcorn



CARPACCIO OF CELERIAC | Poppyseed Goat Cheese, Pickled Mushrooms, Apple, Micro Herbs, Walnut Oil

SOUP



CREAM OF CAULIFLOWER | Fava Beans, Chervil

MAIN COURSE

PAN FRIED CORVINA* | Saffron Broth, Heirloom Tomatoes, Asparagus, Confit Potato, Sea Air

CÔTE DE BOEUF* | Horseradish Cream, Asparagus, Slow Cooked Egg & Potato Mousseline

DESSERT

PEACH BELLINI SORBET

"AFTER EIGHT" | Mint Panna Cotta, Chocolate Cremeaux and Chocolate Ice Cream

EATON MESS TRIFLE | Strawberry Compote, Vanilla Sponge, Meringue and 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

WHITE

Grüner Veltliner, "Ried Lamm," Erste Lage,
Schloss Gobelsburg,
Kamptal, Austria 2018 | \$80

RED

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

ALL INCLUSIVE WINE SELECTION

WHITE

Grüner Veltliner, Weinlaubenhof Kracher,
Burgenland, Austria 2022

RED

Malbec, Tapiz Winery,
Mendoza, Argentina 2019

SEMI-SWEET WINE

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

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CRYSTAL CLASSICS

APPETIZER


ESCARGOTS BOURGUIGNONNE | Burgundy Snails in Garlic Herb Butter

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

SOUP

 **FRENCH ONION SOUP** | Gratinated Cheese Crouton


PASTA SPECIALITY

 **INVOLTINI DI MELANZANE E LINGUINE** | Baked Eggplant Roll Stuffed with Linguine, Tomatoes, Fontina, Fresh Basil

MAIN COURSE

MEDITERRANEAN SEA BASS* | Warm-Red Pepper Relish, Baby Fennel, Fingerling Potatoes, Pernod Butter Sauce

GARLIC-THYME MARINATED GRILLED LAMB CHOPS* | Eggplant Parmigiana, Navy Bean, Tomato, Black Olive Ragout

 **LENTIL "MEATBALLS"** | Lemon Pesto, Roast Baby Beets, Braised Endive, Mustard Espuma

TRADITIONAL MAIN FARE

WIENER SCHNITZEL* | Breaded Veal Cutlet, Golden-Fried in Clarified Butter, Traditional Garnish, Warm Potato Salad

Cioppino | Italian Seafood Stew with Fresh Fish and Seafood, Caramelized Vegetables, Tomato-Herb Broth, Grilled Garlic Ciabatta

SALAD ENTRÉE

GRILLED LAMB CHOPS* | Tabbouleh Salad, Grilled Zucchini, Eggplants, Tomatoes, Olives, Garbanzo Beans, Roast Pepper Aioli, Warm Pita Bread

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **FINGERLING POTATOES**


EGGPLANT PARMIGIANA | **ASPARAGUS**

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SWEET FINALE

Executive Pastry Chef | Savio Fernandes

PEACH BELLINI SORBET

"AFTER EIGHT"

Mint Panna Cotta, Chocolate Cremeaux and Chocolate Ice Cream

EATON MESS TRIFLE

Strawberry Compote, Vanilla Sponge, Meringue and Whipped Cream

VANILLA CRÈME BRÛLÉE

TRADITIONAL SACHER TORTE

Whipped Cream

GLUTEN-FREE MANGO PAVLOVA

DAIRY-FREE CITRUS SCENTED RICE PUDDING

Fresh Fruit Salsa

NO ADDED SUGAR LEMON ROULADE

ICE CREAM

Vanilla | Mozart | Roasted Almond

LOW-FAT SOFT SERVE ICE CREAM

Chocolate

FRESHLY FROZEN NONFAT YOGURT

Mango

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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



CONTEMPORARY CUISINE

Crystal is proud to present these special selections created by:

Executive Chef | David George

Executive Pastry Chef | Savio Fernandes

APPETIZER

OYSTER ROCKEFELLER | Sautéed Spinach, Mornay Voluté, Parsley Crumbles

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

SOUP



RIESLING CREAM | Porcini Custard, Chive

MAIN COURSE

FRESH TURBOT FILET* | Artichoke-Truffle Veloute, Mushroom Ravioli, Broccolini

PHEASANT BREAST* | Braised Pheasant Leg, Beetroot Purée, Brussels Sprouts, Juniper Berry Jus

DESSERT

RHUBARB-GIN SORBET

"ÎLE FLOTTANTE" | Soft Meringue, Passion Fruit Sauce and Mango Salsa

NOUGAT TRIFLE | Vanilla Sauce, Dark Sponge & Nougat Mousse, Toasted Hazelnuts

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

WHITE

Viognier, "Signature Wine," Darioush Winery, Napa Valley, California 2016 | \$80

RED

Cabernet Sauvignon, Soul of the Lion, Daou Winery, Paso Robles, California 2019 | \$355

ALL INCLUSIVE WINE SELECTION

WHITE

Viognier, Heritage An 940, Gérard Bertrand, Pays d'Oc, France 2023

RED

"Arborist," Vina Robles Winery, Paso Robles, California 2021

SEMI-SWEET WINE

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

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SATURDAY, NOVEMBER 2, 2024



CRYSTAL CLASSICS

APPETIZER

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



ASSORTED GREENS & FIG-BALSAMIC VINAIGRETTE | Blue Cheese Truffles, Caramelized Walnuts, Fresh Berries, Fresh Plums

SOUP

DUCK CONSOMMÉ | Duck Confit Spring Roll

PASTA SPECIALITY



FRESH FETTUCCINE AL TARTUFO | Truffle Butter Sauce, Fresh Summer Truffle

MAIN COURSE

BROILED KING CRAB LEGS* | Melted Lemon Butter or Sauce Hollandaise, Glazed Vegetables, Wild Rice Pilaf

FILET OF BEEF "WELLINGTON"* | Puff Pastry, Broccolini, Pommes Dauphine, Bordelaise Jus



SPINACH PEARL COUS COUS | Crispy Egg, Wilted Greens, Crumbled Goat Cheese

TRADITIONAL MAIN FARE

VEAL "MARSALA"* | Sautéed Veal Scallopini in Marsala Sauce, Mushrooms, Curly Kale, White Wine Risotto

BOEUF "BOURGUIGNONNE" | Braised Beef in a Rich Red Wine Sauce, Root Vegetables, Pearl Onions, Champignons, Bacon & Brioche Bread Pudding

SALAD ENTRÉE

CHICKEN-WALDORF SALAD | Creamy Apple-Celery Salad, Butter Lettuce, Grapes, Strawberries, Tomatoes, Caramelized Walnuts, Freshly Roasted Chicken Breast

SIDES

STEAMED RICE | **BAKED POTATO** | **GLAZED VEGETABLES** | **BRUSSELS SPROUTS**

ROOT VEGETABLES | **POMMES DAUPHINE** | **BROCCOLINI** | **CURLY KALE**

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SWEET FINALE

Executive Pastry Chef | Savio Fernandes

RHUBARB-GIN SORBET

"ÎLE FLOTTANTE"

Soft Meringue, Passion Fruit Sauce and Mango Salsa

NOUGAT TRIFLE

Vanilla Sauce, Dark Sponge & Nougat Mousse, Toasted Hazelnuts

VANILLA CRÈME BRÛLÉE

TRADITIONAL GRAND MARNIER SOUFFLÉ

GLUTEN-FREE VALRHONA CHOCOLATE & SALTED CARAMEL TART

DAIRY-FREE APPLE TART FINE

NO ADDED SUGAR RASPBERRY MOUSSE SLICE

ICE CREAM

Vanilla | Feeney's Irish Cream | Stracciatella

LOW-FAT SOFT SERVE ICE CREAM

Vanilla

FRESHLY FROZEN NONFAT YOGURT

Raspberry

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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CONTEMPORARY CUISINE

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Executive Pastry Chef | Savio Fernandes

APPETIZER

DUO OF CRAB* | Celeriac Espuma, Pickled Celery, Chive Oil



ROASTED PORTOBELLO MUSHROOMS & PEPPERS | White Bean Purée, Balsamic

SOUP

OXTAIL CONSOMMÉ* | Shaved Wagyu Beef, Chive Custard

MAIN COURSE

OLIVE OIL POACHED COD* | Squid Ink Risotto, Crisp Calamari, Baby Zucchini, Vermouth Foam

AUSTRALIAN LAMB LOIN* | Smoked Aubergine, Greek Yogurt, Charred Baby Leek, Pickled Onions, Lamb Jus

DESSERT

STRAWBERRY-BASIL SORBET

"A SWEET TAKE ON WHISKEY" | Dark Chocolate Cake, Caramel Panna Cotta and Whiskey Espuma

CITRUS TRIFLE | Lemon Custard, Orange Gelée, Butter Crumble and Soft Meringue

CHEESES

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WINES

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CRYSTAL CONNOISSEUR SELECTION

WHITE

Chardonnay, Rossj Bass, Angelo Gaja, Langhe, Piedmont, Italy 2020 | \$138

RED

Tignanello, Marchesi Antinori, Toscana IGT, Italy 2020 | \$185

ALL INCLUSIVE WINE SELECTION

WHITE

Gavi, La Scolca, Piedmont, Italy 2022

RED

Villa Antinori, Marchesi Antinori, Tuscany, Italy 2020

SEMI-SWEET WINE

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

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NORDAQ

SUNDAY, NOVEMBER 3, 2024



CRYSTAL CLASSICS

APPETIZER

CARPACCIO OF BLACK ANGUS BEEF* | Mustard Sauce, Caravaglio Capers

MIXED GREENS TOSSED & LORENZO DRESSING | Small Monte Cristo Sandwiches

SOUP



CREAM SOUP OF SELECTED ITALIAN MUSHROOMS | Served in an Oregano Bread Cup

PASTA SPECIALITY

FRESH GNOCETTI SARDI "AL TONNO" | Fresh Ahi Tuna, Tomato, Kalamata Olives, Garlic, Parsley, Lemon Oil

MAIN COURSE

FRESH HALIBUT* | Warm Tomato, Caper, Green Olive Relish, Fresh Lime, Grilled Zucchini, Olive Oil Roasted Potatoes

GRILLED BLACK ANGUS RIB EYE STEAK* | Green Beans Wrapped in Bacon, Potato Strudel, Béarnaise Sauce



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

TRADITIONAL MAIN FARE

BRAISED CHICKEN "CACCIATORE" | White Wine-Tomato Sauce, Root Vegetables, Pearl Onions, Mushroom, Creamy Polenta

SAUTÉED TIGER PRAWNS* | Grilled Vegetables, Garlic Mashed Potatoes, Saffron Sauce

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** | **STEAMED VEGETABLES** | **SQUID INK RISOTTO**

OLIVE OIL ROASTED POTATOES | **CREAMY POLENTA** | **GRILLED VEGETABLES**

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SWEET FINALE

Executive Pastry Chef | Savio Fernandes

STRAWBERRY-BASIL SORBET

"A SWEET TAKE ON WHISKEY"

Dark Chocolate Cake, Caramel Panna Cotta and Whiskey Espuma

CITRUS TRIFLE

Lemon Custard, Orange Gelée, Butter Crumble and Soft Meringue

VANILLA CRÈME BRÛLÉE

TRADITIONAL CLASSIC ITALIAN TIRAMISU

GLUTEN-FREE TORTA CAPRESE

Vanilla Ice Cream

DAIRY-FREE RHUBARB COMPOTE

Dairy-free Strawberry Gelato & Fresh Strawberries

NO ADDED SUGAR CHERRY CRUMBLE TART

ICE CREAM

Vanilla | Raspberry | Amarena

LOW-FAT SOFT SERVE ICE CREAM

Chocolate

FRESHLY FROZEN NONFAT YOGURT

Banana

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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



CONTEMPORARY CUISINE

Crystal is proud to present these special selections created by:

Executive Chef | David George

Executive Pastry Chef | Savio Fernandes

APPETIZER

CHARRED OCTOPUS* | Red Cabbage, Chickpea Purée, Black Garlic Aioli



GOAT CHEESE HAZELNUT TORTELLINI | Citrus Brown Butter, Toasted Hazelnuts, Citrus Segments

SOUP



GARDEN PEA SOUP | Truffled Pea Mousse, Smoked Ham Croquettes

MAIN COURSE

SEARED, FRESH AHI TUNA* | Tuna Poke, Japanese Rice, Apple Cider, Bok Choy

SLOW ROASTED VEAL FILLET* | Crisp Sweet Bread, White Cabbage Purée, Forest Mushrooms, Rosemary Veal Jus

DESSERT

ORANGE-CRANBERRY SORBET

"PEANUT BUTTER JELLY TIME" | Peanut Parfait, Soft Meringue, Caramelized Bananas, Whipped Ganache

CHOCOLATE MINT TRIFLE | Mint Mousse, Chocolate Glaze & Cocoa Crumble, Cream Chantilly

CHEESES

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WINES

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

CRYSTAL CONNOISSEUR SELECTION

WHITE

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

RED

Shiraz, Wirra, Wirra RSW, McLaren Vale, South Australia 2010 | \$175

ALL INCLUSIVE WINE SELECTION

WHITE

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

RED

Shiraz, Nine Stones, McLaren Vale, South Australia 2017

SEMI-SWEET WINE

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

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CRYSTAL CLASSICS

APPETIZER

FRESH OVEN-BAKED LOBSTER STRUDEL* | Picked Mushroom Salad, Shell Fish Velouté



RED & GREEN CAESAR SALAD | Herb Croutons, Parmesan Shavings

SOUP

VEAL CONSOMMÉ | Cauliflower Roses, Chives, Madeira

PASTA SPECIALITY



FRESH TORCHIETTI PASTA "BOSCAIOLA" | Pancetta, Mushrooms, Onions, Tomatoes and Cream, White Truffle Oil

MAIN COURSE

BROILED SALMON FILET* | Creamed Spinach, New Potatoes, Chablis Beurre Blanc

GRILLED BLACK ANGUS FILET STEAK "DIANE"* | Sautéed Mushrooms, Armagnac Flavored Green Peppercorn Sauce, Broccoli, Berni Potatoes



WALDORF RISOTTO | Green Apple, Celery, Walnut, Purple Potato Chips, Candied Grapes

TRADITIONAL MAIN FARE

WHOLE ROASTED DUCKLING "FRAMBOISE" | Caramelized Raspberry Sauce, Braised Red Cabbage, Williams Potato

ITALIAN BRAISED LAMB SHANK* | White Bean & Root Vegetables, Fresh Herbs, Natural Lamb Jus

SALAD ENTRÉE

GRILLED BLACK ANGUS FILET MIGNON "CAPRESE"* | Assorted Greens, Creamy Basil Dressing, Sliced Tomatoes, Buffalo Mozzarella, Olives, Fried Onion Rings

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **BOK CHOY**

CREAMED SPINACH | **SAUTÉED MUSHROOMS** | **BRAISED RED CABBAGE**

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SWEET FINALE

Executive Pastry Chef | Savio Fernandes

ORANGE AND CRANBERRY SORBET

"PEANUT BUTTER JELLY TIME"

Peanut Parfait, Soft Meringue, Caramelized Bananas, Whipped Ganache

CHOCOLATE MINT TRIFLE

Mint Mousse, Chocolate Glaze & Cocoa Crumble, Cream Chantilly

VANILLA CRÈME BRÛLÉE

TRADITIONAL DULCE DE LECHE CHEESECAKE

GLUTEN-FREE CARROT CAKE

Cream Cheese Frosting

DAIRY-FREE COCONUT PANNA COTTA

Exotic Fruits

NO ADDED SUGAR STRAWBERRY & RHUBARB ÉCLAIR

ICE CREAM

Vanilla | Caramello | Straciatella

LOW-FAT SOFT SERVE ICE CREAM

Vanilla

FRESHLY FROZEN NONFAT YOGURT

Lemon

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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CONTEMPORARY CUISINE

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Executive Pastry Chef | Savio Fernandes

APPETIZER

CHARRED WAGYU BEEF CRUDO* | Mashed Potatoes & Horseradish Cream



ROASTED PORTOBELLO MUSHROOMS | Truffled White Bean Purée, Sweet Peppers & Balsamic

SOUP

CONSOMME DOUBLE | Pistachio Quenelle & Sherry Wine Jelly

MAIN COURSE

GRILLED FRESH HALIBUT* | Cockles-Dill Chowder, Snap Peas, Confit Potatoes, Sea Fennel

PINK ROASTED VEAL RIB EYE* | Pumpkin Pearl Cous Cous, Broccolini, Thyme Jus

DESSERT

GRAPEFRUIT-ELDERFLOWER SORBET

"OPERA REVISITED" | Cremeaux, Opera Sponge, Praline and Orange Caramel

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

CHEESES

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WINES

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CRYSTAL CONNOISSEUR SELECTION

WHITE

Silvio Jermann, "Vintage Tunina,"
Villanova Di Farra, Friuli, Italy 2017 | \$75

RED

Clos Dubreuil, Grand Cru, Saint-Émilion,
Bordeaux, France 2012 | \$245

ALL INCLUSIVE WINE SELECTION

WHITE

Pinot Grigio, Santa Margherita,
Valdadige, Italy 2023

RED

Château Macquin, Saint-Émilion-Saint Georges,
Bordeaux, France 2021

SEMI-SWEET WINE

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

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TUESDAY, NOVEMBER 5, 2024



CRYSTAL CLASSICS

APPETIZER

SEAFOOD COCKTAIL* | Sauce Marie Louise



TRADITIONAL CAESAR SALAD | Romaine Lettuce, Homemade Caesar Dressing, Parmesan Shavings, Sourdough Croutons

SOUP

LOBSTER BISQUE | Tarragon, Puff Pastry Straw

PASTA SPECIALITY



HOMEMADE PENNE RIGATE | Tomato Sauce, Artichoke, Sweet Garlic, Black Olives, Buffalo Mozzarella

MAIN COURSE

FRESH SALMON FILLET* | Red Skin Potatoes, Sautéed Spinach, Dill Sauce

GRILLED BLACK ANGUS SIRLOIN STEAK* | Pont Neuf, Grilled Tomato, Onion Rings, Sauce Bearnaise



QUINOA, FETA & ZUCCHINI CAKE | Minted Pea Puree, Pea Espuma, Watercress

TRADITIONAL MAIN FARE

BRAISED CHICKEN "CACCIATORE" | White Wine-Tomato Sauce, Root Vegetables, Pearl Onions, Mushroom, Creamy Polenta

PAN SEARED PORK MEDALLIONS* | Shallot Mashed Potato, Brussels Sprouts, Gorgonzola Sauce

SALAD ENTRÉE

OLIVE CRUSTED SALMON SALAD* | Mixed Greens, Creamy Honey-Mustard-Basil Dressing, Olives, Grilled Vegetables, Red Beet Chips

SIDES

STEAMED RICE | **BAKED POTATO** | **STEAMED VEGETABLES** | **SAUTÉED SPINACH**

BROCCOLINI | **BRUSSELS SPROUTS** | **CREAMY POLENTA**

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SWEET FINALE

Executive Pastry Chef | Savio Fernandes

GRAPEFRUIT-ELDERFLOWER SORBET

"OPERA REVISITED"

Cremeaux, Opera Sponge, Praline and Orange Caramel

APPLE & HONEY TRIFLE

Cinnamon Panna Cotta, Caramelized Apple, Spiced Apple Bread, Whipped Cream

VANILLA CRÈME BRÛLÉE

TRADITIONAL KEY LIME PIE

GLUTEN-FREE CHOCOLATE BROWNIE À LA MODE

DAIRY-FREE RASPBERRY ROULADE

NO ADDED SUGAR VANILLA CHEESECAKE

ICE CREAM

Vanilla | Strawberry | Chocolate

LOW-FAT SOFT SERVE ICE CREAM

Chocolate

FRESHLY FROZEN NONFAT YOGURT

Blackcurrant

HOMEMADE COOKIES

SEASONAL FRUITS

CHEESES

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