



DINNER

Crystal Dining Room

Executive Chef — Werner Brenner

VEGETARIAN AND VEGAN SELECTION

APPETIZER & SALAD

CARPACCIO OF CELERIAC | Poppy Seed-Goat Cheese, Crisp Apple & Truffle Honey



MIXED LETTUCE & CREAMY CHAMPAGNE DRESSING | Yellow Pear Tomatoes, Radish, Heart of Palm, Cucumber, Citrus, Vegetable Chips

SOUP



CREAM OF ASPARAGUS | Lemon Croutons, Parsley Chantilly

Low-Sodium Soups and Plain Vegan Broth are available upon request

PASTA



INVOLTINI DI MELANZANE E LINGUINE | Baked Eggplant Roll with Linguine, Tomato, Vegan Cheese, Fresh Herbs

Available as Appetizer or Main Fare

MAIN FARE

QUINOA, FETA & ZUCCHINI CAKE | Green Pea Espuma & Fresh Watercress

SIDE ORDERS

STEAMED VEGETABLES | **ASPARAGUS** | **CHAMPAGNE SAUERKRAUT** | **SAUTÉED MUSHROOMS BAKED**

POTATO | **SPAGHETTI & TOMATO SAUCE** | **WILD RICE PILAF** | **DUCHESS POTATOES**

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.

WHITE

Sauvignon Blanc, Les Fumées
Blanches,
Côtes de Gascogne, France 2020

RED

Cabernet Sauvignon, "C" Reserve, Crystal Cruises
Vineyard & Winery, Paso Robles, California 2016

*United States Public Health Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs increase your risk for food — borne illnesses, especially if you have certain medical conditions.



Indicates Vegan selections