



Bon Voyage Dinner

Sunday, January 19, 2003, Crystal Symphony, "Discovery of the Americas"
Ft. Lauderdale, Florida, USA, en Route to St. John / St. Thomas, USVI
Maitre d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Sautéed Jumbo Prawns with Slow Roasted Vegetable Salad

Alaskan Crab Soup with Brie Cheese

Roasted Rack of Wisconsin Veal

Served with Rosemary Gravy, Sautéed Forest Mushrooms,
Angel Hair Pasta, and Steamed Asparagus

Chocolate Hazelnut Pudding Soufflé

With Fudge Sauce and Vanilla Ice Cream

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat, and sodium by offering these special selections:

Sliced Tomatoes and Mozzarella Cheese with Basil-Balsamic Vinaigrette

Broiled Fillet of Fresh Alaskan Black Sea Bass

Served with Steamed Leaf Spinach, Boiled Potatoes,
and Slow-Roasted Tomatoes

Sugar-Free Coconut Snowball with Chocolate Sauce

VEGETARIAN SELECTIONS

Forest Mushroom Terrine with Tomato Coulis

Cream of Vegetable Soup with Fried Celery

Eggplant Mousse "Provençale" with Greek Feta Cheese,
Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato-Basil Sauce

Banana Semifreddo with Soft Berry Jello

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Beringer Vineyards "Private Reserve" Chardonnay,
Napa Valley 1998 - \$50.00

By the Glass: Cuvaision Winery Chardonnay, Carneros 2000 - \$7.00

Red Wine

By the Bottle: Jordan Winery Cabernet Sauvignon,
Sonoma County 1998 - \$68.00

By the Glass: Robert Mondavi Winery Merlot, Napa Valley 1999 - \$8.00


Crystal Connoisseur Collection by the Bottle

White: Far Niente Winery Chardonnay, Napa Valley 2000 - \$70.00

Red: Opus One, Mondavi-Rothschild, Napa Valley 1997 - \$210.00

For our more extensive selection, please ask your Sommelier.





A P P E T I Z E R S

Prosciutto with Apple and Watercress Salad,
Topped with Gruyère Shavings

Forest Mushroom Terrine with Tomato Coulis

Tropical Fruit Cocktail with Grand Marnier

S O U P A N D S A L A D

Beef Consommé with Truffle Célestine

Chilled Lingonberry Soup with Sour Cream
Low-sodium soups are available upon request

Traditional Caesar Salad
With Parmesan Shavings and Homemade Garlic Croutons

Sliced Tomatoes and Mozzarella Cheese
With Basil and Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials:
Fat-Free Red Wine or **Low-Calorie Italian Dressing**

P A S T A S P E C I A L

Penne alla Panna Rosa
Italian Pasta with Tomatoes, Cream, and Fontina Cheese

S A L A D E N T R É E

Mixed Grill Salad – Assorted Spring Greens with Peppercorn and Sun-Dried
Tomato Vinaigrette, Topped with Grilled Herb-Marinated Chicken Breast,
Filet Mignon, Lamb Chop, and Jumbo Prawns

M A I N F A R E S

Broiled Fillet of Fresh Alaskan Black Sea Bass
Served with Pink Mustard Beurre Blanc, Spring Vegetables,
Mashed Potatoes, and Slow-Roasted Tomatoes

Roasted Marinated Chicken Breast
On Tomato Risotto, with Grilled Zucchini and Lemon Grass Sauce

Grilled Black Angus Fillet Steak
Served with Tomato-Bell Pepper-Basil Sauce,
Country Fried Potatoes and Broccoli Roses

Upon your request, these **Traditional Main Fares** are also available:
Grilled Black Angus Sirloin Steak Served with Hollandaise Sauce,
Grilled Tomato, Broccoli Roses, Sautéed Forest Mushroom,
and Country Fried Potatoes
or **Plain Grilled Chicken Breast** Served with Mashed Potatoes,
Zucchini Wedges, Slow Roasted Tomatoes, and Herb Gravy

S I D E O R D E R S

Steamed Asparagus Country Fried Potatoes Mashed Potatoes
Tomato Risotto Broccoli Roses Sautéed Zucchini Wedges
Penne with Tomato Sauce

Upon request, dishes are available without sauce.
Vegetables are also available steamed, without butter or salt.





Bon Voyage Dinner Dessert

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Executive Pastry Chef **Rolf Meier**

SWEET FINALE

Chef's Suggestion:

Chocolate Hazelnut Pudding Soufflé
with Fudge Sauce and Vanilla Ice Cream

French Style Lemon Cheese Cake

Banana Semifreddo with Soft Berry Jello

Sugar-Free Mocha Cream Puff

Assortment of Fruit in Season

Homemade Cookies

On the Lighter Side:

Sugar-Free Coconut Snowball with Chocolate Sauce

ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Blueberry Cheesecake, Cookies 'n' Cream, or
Cherry Vanilla Ice Cream**
with your choice of Mango, Strawberry, or Butterscotch Topping

Freshly Frozen, Nonfat Cappuccino or German Chocolate Yogurt

Refreshing Mango Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

St. Marcellin Reblochon Emmentaler Dana Blue Brie
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee
Café Latte Cappuccino Espresso
Selection of International Teas

HEAD SOMMELIER SUGGESTIONS

Dessert Wines

By the Bottle: Kracher Trockenbeerenauslese Nr. 5 Rosé (375ml),
Austria 1996 - \$68.00

By the Glass: Kracher Eiswein, Austria 1999 - \$8.00

