



Dinner

Tuesday, January 21, 2003, Crystal Symphony World Cruise 2003
World Voyage 1: "Discovery of the Americas"
At Sea, en route to St. John/St. Thomas, U.S.V.I.

Maitre d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Snow Crab Tower with Salmon and Malossol Caviar,
With Tomato Dressing and Olive Oil

Roman Soup with Pasta and Vegetables

Broiled Fresh Pacific Salmon Fillet

Accompanied by Creamy Spinach, New Potatoes,
Yellow Squash, and Sandefjord Butter Sauce

White Chocolate Cheesecake with Caramel 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:

Fresh Artichoke with Tomato-Herb Vinaigrette

Sautéed Veal Scaloppine

With Steamed Spinach, Natural Gravy, Served with Young Vegetables

Freshly Frozen, Nonfat Peach Yogurt

VEGETARIAN SELECTIONS

Fresh Artichoke with Tomato-Herb Vinaigrette

Roman Soup with Pasta and Vegetables

Risotto Milanese with Grilled Tofu, Mushrooms, and Fresh Herbs

Vanilla-Strawberry Mille Feuille

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Château Montelena Winery Chardonnay, Napa Valley 1999 - \$36.00

By the Glass: Groth Vineyards & Winery Sauvignon Blanc, Napa Valley 2001 - \$7.00

Red Wine

By the Bottle: Clos du Val Cabernet Sauvignon, Napa Valley 1998 - \$34.00

By the Glass: Murphy-Goode Estate Winery Cabernet Sauvignon,
Alexander Valley 2000 - \$6.50

Crystal Connoisseur Collection by the Bottle

White: Corton Charlemagne Gran Cru, Louis Latour 1994 - \$58.00

Red: Ornellaia, Ludovico Antinori, Tuscany 1996 - \$185.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

- Fresh Oven-Baked Lobster Strudel** on Crayfish Sauce
- Fresh Artichoke** with Tomato-Herb Vinaigrette
- Assorted Supreme of Fruit** with Maraschino

SOUP AND SALAD

- Chicken Consommé** with Butter Quenelles
- Chilled Beet Root Soup** with Sour Cream

Low-sodium soups are available upon request

Fresh Spinach Salad with Boiled Eggs, Sliced Mushrooms, and Crisp Bacon Bits, Marinated in Mustard Dressing

Heart of Crisp Lettuce Salad with Tomatoes and Potato Slices

Traditional favorite dressings available, plus today's specials:

Fat-Free Tomato-Basil or **Low-Calorie Creamy Caesar Dressing**

PASTA SPECIAL

- Tortiglioni Calabrese**
Italian Pasta with Capers, Anchovies, Olives, and Tomatoes

SALAD ENTRÉE

- Grilled Chicken Breast Salad**
Grilled Vegetable Salad with Mixed Spring Greens, Tomatoes, Fresh Herbs, and Olives, Sprinkled with Pecorino Romano Cheese, and Topped with Sliced Grilled Chicken Breast

MAIN FARES

- Pink-Roasted Breast of Duck**
With Mint Hazelnut Pesto, Parmesan Shavings, and Natural Gravy
Served with Broccoli Roses and Pumpkin Gnocchi

- Pan-Fried Veal Scaloppine**
Stuffed with Porcini-Mozzarella Herb Stuffing
Served with Herb Risotto, Grilled Vegetables and Jus

- Grilled Black Angus Filet Steak**
Accompanied by Green Peppercorn Sauce, Potato Croquette, Sautéed Green Beans, and Carrot Wedges

Upon your request, these **Traditional Main Fares** are also available:

Grilled Black Angus Sirloin Steak Served with Baked Potato, Vegetables of the Day, and Pepper Hollandaise

or **Plain Grilled Chicken Breast**

Served with Tortiglioni, Broccoli Roses and Chunky Tomato Sauce

SIDE ORDERS

- Creamy Spinach** **Grilled Vegetables** **Yellow Squash**
- Pumpkin Gnocchi** **Baked Potato** **Steamed Rice**
- Tortiglioni with Tomato Sauce**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



Dessert

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Executive Pastry Chef **Rolf Meier**

SWEET FINALE

Chef's Suggestion:

White Chocolate Cheesecake with Caramel Sauce and Vanilla Ice Cream

Vanilla-Strawberry Mille Feuille

"Bombe au Praline" – Frozen Praline Cake

Sugar-Free Citrus Mousse

Sugar-Free Filo Cup with Diet Ice Cream and Fresh Fruit

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen, Nonfat Peach Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Pistachio, Espresso, or Double Caramel Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat New York Cheesecake or Peach Yogurt

Refreshing Margarita Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Gouda Dana Blue Camembert Saint Pierre Port Salut
Served with Crackers and Biscuits

BEVERAGES

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

HEAD SOMMELIER'S 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