

# Dinner

Wednesday, January 22, 2003, Crystal Symphony World Cruise 2003  
World Voyage 1: "Discovery of the Americas"  
At Sea, en Route to St. Kitts, West Indies  
Maitre d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**

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## CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

**Warm Sautéed Sea Scallops** with Truffle-Vegetable Vinaigrette  
and Summer Greens

**Potato Soup** with Mushrooms and Truffle Oil

**Macadamia Nut- and Wasabi-Crusted Pink-Roasted Lamb Loin**  
Served with Balsamic Flavored Red Wine Sauce,  
Stir-Fried Vegetables and Roasted Potatoes

**Apple-Cinnamon Tartlette** with Caramel Sauce and Vanilla Ice Cream

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## ON THE LIGHTER SIDE

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

**Roasted Garlic Consommé**  
with Olive Croutons

**Grilled Fresh Ahi Tuna Steak with Lemon**  
Accompanied by Steamed Green Asparagus and White Rice

**Pineapple Mint Sherbet**

## VEGETARIAN SELECTIONS

**Warm Goat Cheese Salad** with Toasted Pistachios and Pesto Vinaigrette

**Potato Soup** with Mushrooms and Truffle Oil

**Vegetable Paella**  
Spanish Rice Dish Topped with Grilled Bell Peppers, Green Peas,  
Black Olives, and Tomatoes

**Passion Fruit Mousse** with Chocolate Sauce

## HEAD SOMMELIER'S SUGGESTIONS

### White Wine

**By the Bottle:** Matanzas Creek Chardonnay,  
Sonoma County 1998 – \$42.00

**By the Glass:** Robert Mondavi Chardonnay, Napa Valley 2000 – \$6.50

### Red Wine

**By the Bottle:** Château Canon, Saint-Émilion 1993 – \$38.00

**By the Glass:** Clos du Bois Merlot, Sonoma County 1999 – \$6.50

### Crystal Connoisseur Collection by the Bottle

**White:** Criots Bâtard Montrachet, Louis Latour 1995 – \$225.00

**Red:** Château Figeac, Saint-Émilion 1994 – \$95.00

For our more extensive selection, please ask your Sommelier.





## APPETIZERS

**Warm Goat Cheese Salad** with Toasted Pistachios and Pesto Vinaigrette

**Beef Carpaccio** "Harry's Bar"

**Chilled Cup of Fresh Fruit** with Fresh Berries and Grand Marnier

## SOUP AND SALAD

**Roasted Garlic Consommé** with Olive Croutons

**Chilled Blackberry Yogurt Soup**

Low-sodium soups are available upon request

**Selection of Garden Spring Leaf Salad** with Cucumbers, Plum Tomatoes, Belgian Endive, and Deep Fried Cheese Balls, Served with Sherry Walnut Dressing

**Chopped Romaine Lettuce Salad** with Potatoes, Red Bell Peppers, Onions, and Radicchio

Traditional favorite dressings available, plus today's specials:

**Fat-Free Roasted Garlic** or

**Low-Calorie Yogurt-Orange-Mint Dressing**

## PASTA SPECIAL

**Fettuccine** in Light Mushroom Cream Sauce, Sprinkled with Rocket Cress Pesto and Shaved Parmesan Cheese

## SALAD ENTRÉE

**Steak Salad** – Grilled Sirloin Steak on a Bed of Summer Greens with Grilled Fennel, Roasted Bell Peppers, Oyster Mushrooms, and Lamb Lettuce with Balsamic Dressing

## MAIN FARES

**Grilled Fresh Ahi Tuna Steak**

With Red Onion Sesame Crust on Buttermilk Mashed Potatoes, Surrounded by Steamed Vegetables and Apple Cider Vinaigrette

**Crisp Lemon-Herb Marinated Rotisserie Chicken**

Served with Natural Gravy, Cranberry Relish, Roasted Shallots, Mushroom Pilaf Rice, and Assorted Sautéed Vegetables.

**Grilled Rib Eye Steak**

Served with Bacon Potato Hash, Sautéed Brussels Sprouts, Grilled Tomato, and Red Wine Sauce or Sauce Hollandaise

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

**Grilled Black Angus Filet Steak** Served with Young Vegetables, Hollandaise Sauce, and Baked Potato

or **Grilled Salmon Fillet**, Served with Assorted Sautéed Vegetables, Mushroom Rice Pilaf and Lemon Beurre Blanc

## SIDE ORDERS

**Sautéed Brussels Sprouts    Broccoli Roses**

**Steamed Vegetables    Grilled Tomato**

**Bacon Potato Hash    Steamed Rice**

**Linguini with Tomato-Basil 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**

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## SWEET FINALE

### Chef's Suggestion:

**Apple-Cinnamon Tartlette** with Caramel Sauce and Vanilla Ice Cream

**Chocolate Fudge Sheba** with Raspberry Sauce

**Passion Fruit Mousse with Chocolate Sauce**

**Sugar-Free Mocha Cream Cake**

**Sugar-Free Baked Pear** in Puff Pastry

**Homemade Cookies**

### On the Lighter Side:

**Pineapple-Mint Sherbet**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Rum Raisin, Rocky Road, or**

**Strawberry Cheesecake Ice Cream**

With Your Choice of Assorted Toppings

**Freshly Frozen Nonfat Orange Cream and French Vanilla Yogurt**

**Refreshing Pineapple-Mint Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Swiss Stilton Reblochon Brie St. Marcellin**

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:** Château Rieussec, Sauternes, France 1990 – \$95.00

**By the Glass:** Bonny Doon Muscat "Vin de Glaciere,"  
California 1999 – \$5.50

