



Dinner

Friday, January 24, 2003, Crystal Symphony, World Cruise 2003
World Voyage 1: "Discovery of the Americas"
At Sea, en Route to Fortaleza, Brazil

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Crab Cake on Marinated Tomato Salad with Basil Oil

Roasted Butternut Squash Soup with Sunflower Seeds

California Grilled Lamb Chops

Presented on Gnocchi a la Romana, with Sautéed Leaf Spinach,
Gratinated Tomato, Cauliflower Roses, and Natural Gravy

California Citrus Soufflé Cake with Vanilla Sauce and Pistachio 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:

Garden Mixed Greens with Crisp Eggplant Chips

Grilled Lamb Chops on Steamed Spinach, Served with Cauliflower Roses,
Gratinated Tomatoes, and Natural Gravy

Hazelnut Ice Parfait with Sour Cherries

VEGETARIAN SELECTIONS

Fresh Tropical Fruit with Kiwi Wedges and Aged Sherry

Roasted Butternut Squash Soup with Sunflower Seeds

Crispy Polenta on Root Vegetables with Grilled Mushrooms,
Wilted Greens, and Balsamic Vinaigrette

Old Fashioned Pumpkin Pie à la Mode

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Matanzas Creek Winery Chardonnay, Sonoma Valley 1998 - \$42.00

By the Glass: Groth Winery Sauvignon Blanc, Napa Valley 2000 - \$7.00

Red Wine

By the Bottle: Matanzas Creek Winery Merlot, Sonoma County 1997 - \$70.00

By the Glass: Eberle Syrah, Paso Robles 2000 - \$6.50

Crystal Connoisseur Collection by the Bottle

White: Corton Charlemagne, Grand Cru, Louis Latour 1994 - \$54.00

Red: Caymus Vineyards Cabernet Sauvignon, Special Selection, Napa Valley 1997 - \$185.00

For our more extensive selection, please ask your Sommelier.



A P P E T I Z E R S

Salad of Roasted Duck Breast with Artichokes and Green Beans

Grilled Portabella Mushroom,
Marinated in Olive-Herb Vinaigrette with Spring Greens

Fresh Tropical Fruit with Kiwi Wedges and Aged Sherry

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

Beef Broth with Vermicelli Pasta

Chilled Green Pea Soup with Mint

Low-sodium soups are available upon request

Garden Mixed Greens with Crisp Eggplant Chips

Pear, Endive, and Blue Cheese Salad with Pear Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Mango, Passion Fruit or Low-Calorie Honey Dijon Vinaigrette

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

Linguine with Lemon Oil, Fresh Lobster, Garlic, Plum Tomatoes, and Basil

S A L A D E N T R E E

Smoked Salmon Cucumber Salad

Smoked Salmon on Spring Lettuce Tossed with Creamy Dill Dressing,
Served with Homemade Croutons

M A I N F A R E S

Grilled Fresh Swordfish Steak

With California Vinaigrette, Served on Root Vegetables, with Roasted New Potatoes

Fricassee di Pollo alla Cacciatore

Braised Chicken in Tomato Sauce with Bell Peppers, Carrots, Celery, and Mushrooms,
Served with Creamy Polenta and Sautéed Spinach

Maple Glazed, Slow-Roasted Rack of Pork

Served on Garlic Mashed Potatoes, with Carrots,
Fava Bean Stew, and Natural Gravy

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

Grilled Black Angus Filet Steak Served with Roasted New Potatoes,
Gratinated Tomato, Sautéed Leaf Spinach, and Sauce Béarnaise
or **Plain Grilled Chicken Breast** Served with Garlic Mashed Potatoes,
Carrots, Fava Bean Stew, and Natural Gravy

S I D E O R D E R S

Root Vegetables Broccoli Roses Fava Bean Stew
Garlic Mashed Potatoes Roasted New Potatoes
Linguine with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



Dessert

Friday, January 24, 2003, Crystal Symphony, World Cruise 2003
World Voyage 1: "Discovery of the Americas"
At Sea, en Route to Fortaleza, Brazil

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

SWEET FINALE

**Chef's Suggestion: California Citrus Soufflé Cake
with Vanilla Sauce and Pistachio Ice Cream**

Old Fashioned Pumpkin Pie à la Mode

Hazelnut Ice Parfait with Sour Cherries

Sugar-Free Mango Chocolate Tart

Sugar-Free Rhubarb Mousse with Fresh Strawberries

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Double Fudge, Cherry Vanilla, or Strawberry Cheesecake Ice Cream
With Your Choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Dutch Chocolate or Strawberry Yogurt

Refreshing Grapefruit-Campari Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Le Pie d'Angloy's Fromage de Chèvre Edam Dana Blue Brie

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