



Dinner

Sunday, January 26, 2003, Crystal Symphony, World Cruise 2003
World Voyage I: "Discovery of the Americas"
At Sea, en route to Fortaleza, Brazil

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Tempura Fried Soft Shell Crab on Crisp Greens and Red Pepper Aioli

Roasted Vegetable Soup with Basil Oil

Old Fashioned Baked Virginia Ham

Prepared with a Sugar-Honey Glaze, Natural Gravy,
Sautéed Brussels Sprouts, and Onion Mashed Potatoes

Chocolate "Ooze" Cake with Vanilla Bean Cream and Chocolate Chip 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 Strawberry, Kiwi, and Banana Cup with Lemon Yogurt Topping

Broiled Chicken Breast

Served with Grilled Bell Peppers, Onions, Tomatoes, Steamed Rice, and Green Pea Sauce

Refreshing Banana Colada Sherbet

VEGETARIAN SELECTIONS

Vegetable Sticks with Dipping Sauce

Roasted Vegetable Soup with Basil Oil

Spinach Cheese Cannelloni

With Two Sauces and Grilled Asparagus

Vanilla Ice Parfait with Strawberry Rhubarb Compôte

HEAD SOMMELIER'S SUGGESTIONS

White Wine

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

By the Glass: Ferrari-Carano Winery Chardonnay, Alexander Valley 2000 – \$8.00

Red Wine

By the Bottle: Chimney Rock Winery, Napa Valley 1999 – \$52.00

By the Glass: Acacia Winery Pinot Noir, Carneros 2000 – \$8.00

Crystal Connoisseur Collection by the Bottle

White: Bâtard Montrachet Grand Cru, Domaine Leflaive 1998 – \$285.00

Red: Robert Mondavi Winery Reserve Cabernet Sauvignon, Napa Valley 1997 – \$145.00

For our more extensive selection, please ask your Sommelier.



A P P E T I Z E R S

Lemon Flavored Smoked Salmon with Spring Greens, Lemon Honey Dressing, and Onion Baguette

French Goat Cheese Stuffed Eggplant Roll on Tomato Salsa and Summer Greens

Fresh Strawberry, Kiwi, and Banana Cup with Lemon Yogurt Topping

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

Beef Consommé with Liver Quenelles

Chilled Mango Soup with Low Fat Yogurt

Low-sodium soups are available upon request

Tossed Iceberg Lettuce Salad with White Beans, Celery, Tomatoes, and Bell Peppers in Herb Walnut Vinaigrette

Boston Lettuce Leaf Salad with Artichoke Hearts, Chopped Egg, and Russian Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Carrot Yogurt or **Low-Calorie Creamy Italian Dressing**

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

Fettucine with Prosciutto, Asparagus, and Cream Sauce

S A L A D E N T R É E

Tortilla Turkey Salad

Marinated Grilled Turkey Loin on a Bed of Crunchy Garden Greens, Corn Salad, Belgian Endive, and Orange Dressing

M A I N F A R E S

Grilled Fresh Red Snapper Fillet

On Stir-Fried Greens, Roasted Fennel, and Sliced Steamed Potatoes,
Served with Red Pepper Sauce

Roasted Chicken Breast

Stuffed with Sun-Dried Tomatoes, Spinach, and Ricotta Cheese,
Served with Parsley Flavored Cauliflower, Risotto, and Herb Gravy

Grilled Sirloin Steak

Served with Grilled Bell Peppers, Onions, Tomatoes, and Berni Potatoes
On Natural Gravy with Mushrooms

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

Grilled Filet Steak with Natural Gravy and Mushrooms,

Served with Grilled Bell Peppers, Onions, Tomatoes, and Berni Potatoes
or

Plain Grilled Veal Scaloppine with Angel Hair Pasta, Vegetables,
And Tomato-Butter Sauce

S I D E O R D E R S

Grilled Bell Peppers Sautéed Spinach Steamed Seasonal Vegetables
Sautéed Brussels Sprouts Berni Potatoes Onion Mashed Potatoes
Fettucine with Tomato Sauce Steamed Rice

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:

Chocolate "Ooze" Cake with Vanilla Bean Cream and Chocolate Chip Ice Cream

Almond Cream Puffs with Mocha Sauce

Vanilla Ice Parfait with Strawberry Rhubarb Compôte

Sugar-Free Apple Custard Pie

Sugar-Free Peach Crumble Tartlet

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Refreshing Banana Colada Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Double Caramel, Double Fudge, or Cookies 'n Cream Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat German Chocolate or Raspberry Yogurt

Refreshing Banana Colada Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Fontina Danablu Brie Saint Loup Monterey Jack
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: Bonny Doon Muscat, Vin de Glacière, California 1999 – \$22.00

By the Glass: Kracher "Cuvée Crystal Cruises,"
Troockenbeerenauslese, Austria 1998 – \$12.00