



Dinner

Tuesday, January 28, 2003, Crystal Symphony, World Cruise 2003
World Voyage I: "Discovery of the Americas"
At Sea, en route to Rio de Janeiro, Brazil

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Sautéed Bay Scallops in Herb and Olive Oil on Vegetable Stew and Saffron Sauce

Traditional Tomato Soup with Italian Bread

Piccata Milanese

Veal Scaloppine Dipped in Egg and Parmesan Cheese, Sautéed in Clarified Butter,
Served with Spaghetti, Tomato Basil Sauce, and Sautéed Green Peas

Piña Colada Cake

ON THE LIGHTER SIDE

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

Watermelon Gazpacho with Tropical Fruit Salsa

Broiled Black Sea Bass Fillet

On Grilled Vegetables, Roasted Potatoes, and Lemon Wedges

Sugar-Free Apple Cake

VEGETARIAN SELECTIONS

Tossed Garden Greens with Artichokes and Pumpkin Gnocchi,
Sprinkled with Truffle Vinaigrette

Vegetable Consommé with Spinach Céléstine

Stir-Fried Vegetables with Grilled Tofu and Crisp Egg Noodles

Chocolate Macadamia Nut Brownie with Rum Raisin Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Ferrari-Carano Winery Chardonnay, Alexander Valley 2000 – \$32.00

By the Glass: Meursault Louis Latour, Burgundy 1998 – \$8.00

RED WINE

By the Bottle: Stag's Leap Winery Cabernet Sauvignon, Napa Valley 2000 – \$42.00

By the Glass: Sanford Pinot Noir, Santa Barbara County 2000 – \$5.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Corton-Charlemagne Grand Cru, Louis Latour, Burgundy 1998 – \$58.00

Red: Sassicaia Tenuta, San Guido, Bolgheri 1996 – \$140.00

For our more extensive selection, please ask your Sommelier.



A P P E T I Z E R S

Tossed Garden Greens with Artichokes, Parma Ham, and Pumpkin Gnocchi, Sprinkled with Truffle Vinaigrette

Halibut and Salmon Carpaccio with Summer Greens and Vegetables

Iced Fruit Cup with Passion Fruit, Plums, and Grand Marnier

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

Chicken Broth with Spinach Célestine

Watermelon Gazpacho with Tropical Fruit Salsa

Low-sodium soups are available upon request

Traditional Caesar Salad with Parmesan Shavings and Homemade Garlic Croutons

Mesclun of Lettuce Salad with Gorgonzola Croutons and Green Goddess Dressing

Traditional favorite dressings available, plus today's specials:

Fat Free Lemon Basil or **Low Calorie Tarragon Vinaigrette**

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

Ziti Tagliati con Salsiccia e Ricotta

Tube Pasta with Italian Sausage Ricotta Cheese and Tomatoes

S A L A D E N T R É E

Roasted Pork Medallion Salad

Mixed Garden Greens with Feta Cheese, Grilled Bell Peppers, and Sunflower Seeds, Tossed with Red Wine Basil Vinaigrette

M A I N F A R E S

Pan-Seared Herb Marinated Black Sea Bass Fillet

On Spinach Risotto, Served with Crisp Vegetables and Mussel Beurre Blanc

Whole Roasted Game Hen

Flavored with Olive Oil, Saffron, and Lemon, Served with Angel Hair Pasta and Broccoli Roses

Grilled Beef Tenderloin Steak

Served with Parsley Pesto, Herb Jus, Potato Gnocchi, and Grilled Zucchini

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

Grilled Sirloin Steak

Served with Grilled Vegetables and Baked Potato
or

Chicken Scaloppine

Served with Steamed Vegetables, Mashed Potatoes, and Natural Gravy

S I D E O R D E R S

Broccoli Roses Crisp Vegetables Grilled Zucchini

Mashed Potatoes Potato Gnocchi Steamed Rice

Angel Hair Pasta 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:
Piña Colada Cake

Chocolate Macadamia Nut Brownie with Rum Raisin Ice Cream

White Chocolate Mousse with Chocolate Sauce and Fruit Salsa

Sugar-Free Strawberry Mille Feuille

Sugar-Free Apple Cake

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Sugar-Free Apple Cake

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Banana, Black Walnut, or Cookie Dough Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Dutch Chocolate or Pumpkin Pie

Refreshing Cranberry Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Le Vieux Pané Roquefort Brie Saint-Paulin Tilsiter

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 Yquem, Sauternes, France (375ml.) 1993 - \$185.00

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