



# Dinner

Thursday, January 30, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage I: "Discovery of the Americas"  
At Sea, en route to Rio de Janeiro, Brazil

**Maître 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:

**Jumbo Prawns** on Marinated Crisp Vegetables and Cream Herb Dressing

**Chicken Broth** with Matzo Balls

**Grilled Fresh Mahi Mahi Fillet**

On Lobster Potato Hash with Brunoise of Vegetables and Asparagus,  
Surrounded by Lemongrass Flavored Beurre Blanc

**Sour Cherry Bread and Butter Pudding**

With Sauce Anglaise and Rum Raisin 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:

**Tropical Fruit Cup** with Mango and Mint

**Roasted Farmland Chicken Breast**

Without Skin, Served with Vegetable Purée and Roasted Potatoes

**Refreshing Red Wine Sherbet**

## VEGETARIAN SELECTIONS

**Roasted Red Beet Napoleon** with Sherry Walnut Vinaigrette

**Cream of Sweet Potato**

**Potatoes au Gratin**

Layers of Potato stuffed with Spinach, Tomato, and Vegetables,  
On a Light Zucchini Sauce

**Spanish Vanilla Cake** with Bourbon Caramel Sauce

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Grgich Hills Winery Chardonnay, Napa Valley 1999 – \$52.00

**By the Glass:** Santa Rita "Reserva" Chardonnay, Maipo Valley, Chile 2000 – \$5.00

### RED WINE

**By the Bottle:** "Seña" Cabernet Sauvignon, Errazuriz-Mondavi,  
Aconcagua Valley 1998 – \$75.00

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

### CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

**White:** Corton-Charlemagne, Louis Latour 1994 – \$54.00

**Red:** Ornellaia Ludovico Antinori, Tuscany 1996 – \$175.00

For our more extensive selection, please ask your Sommelier.



## APPETIZERS

**Homemade Won Ton** with Honey Ginger Sauce

**Roasted Beet Napoleón** with Sherry Walnut Vinaigrette

**Tropical Fruit Cup** with Mango and Crème de Cacao

## SOUP AND SALAD

**Cream of Sweet Potato** with Lump Crabmeat

**Cold Soup of Hawaiian Pineapple** with Coconut

Low-sodium soups are available upon request

**Heart of Boston Lettuce Salad** with Marinated Daikon Root and Plum Tomatoes

**Tossed Iceberg Lettuce Salad** with Tropical Fruit Dressing, Papaya, and Sweet Walnuts

Traditional favorite dressings available, plus today's specials:

**Fat-Free Honey-Lime** or **Low-Calorie Apple-Yogurt Dressing**

## PASTA SPECIAL

**Linguini Pasta** with Chicken Bolognese

## SALAD ENTRÉE

**Salad of Grilled Fresh Tuna Steaks**

On a Bed of Crisp Garden Greens with Green Asparagus, Mushrooms, and Radishes in Herb Vinaigrette

## MAIN FARES

**Oven-Baked Farmland Chicken Breast**

Stuffed with Brie Cheese and Green Asparagus, Served with Herb Gravy, Rice Gallettes, and Sautéed Butter Beans

**Grilled Pork Medallions on Truffle Rösti**

Topped with Sautéed Spinach and Gratinated with Sauce Hollandaise, Served with a Duet of Sauces and Carrot Wedges

**Pan-Fried Calf's Liver "Venetian Style"**

Topped with Sautéed Onions and Apples, Served on Balsamic Flavored Sauce, Accompanied by Mashed Potatoes and Lentil Stew

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

**Grilled Sirloin Steak**

With Sautéed Butter Beans, Carrot Wedges, Baked Potato, and Sauce Choron  
or

**Plain Grilled Salmon Fillet**

Served with Steamed Vegetables, New Potatoes, and Herb Beurre Blanc

## SIDE ORDERS

**Steamed Vegetables**    **Carrot Wedges**    **Sautéed Butter Beans**

**Sautéed Spinach**    **Steamed Rice**    **Mashed Potatoes**

**Lentil Stew**    **Linguine 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

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## SWEET FINALE

### **Chef's Suggestion:**

**Sour Cherry Bread and Butter Pudding**  
with Sauce Anglaise and Rum Raisin Ice Cream

**Dark and White Chocolate Mousse Bomb** with Mango Sauce

**Spanish Vanilla Cake** with Bourbon Caramel Sauce

**Sugar-Free Blueberry Strudel** with Diet Ice Cream

**Sugar-Free Mocha Custard**

**Homemade Cookies**

**Assortment of Fruit in Season**

### **On the Lighter Side:**

**Refreshing Red Wine Sherbet**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Coconut, Mint Chocolate, or Spumoni Ice Cream**  
with your choice of Raspberry, Mango, or Butterscotch Topping

**Freshly Frozen, Nonfat Raspberry or German Chocolate Yogurt**

**Refreshing Red Wine Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Fontina   Gorgonzola   Camembert**  
**Crottin de Chavignol   Tête de Moine**  
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 Cuvée Crystal Cruises,  
Troockenbeerenauslese, Austria (375ml.) 1998 – \$48.00

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