



# Dinner

Saturday, February 1, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage I: "Discovery of the Americas"  
In the Port of Rio de Janeiro, Brazil  
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:

**Chilled Crabmeat with Greens and Avocado Vinaigrette,**  
Sprinkled with Cilantro Lemon Vinaigrette

**Island-Style Portuguese Bean Soup**

**Chef Jürgen's Childhood Favorite Wiener Schnitzel**

Breaded Veal Cutlet, Deep-Fried in Clarified Butter,  
Served with Traditional Garnish, Garden Green Peas, Carrots, and Parsley

**Sacher Chocolate Cake** with Whipped 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:

**Fresh Papaya, Grape, and Banana Cup** with Fresh Mint

**Grilled Fresh Grouper Fillet**

On Grilled Asparagus, Potatoes, and Plum Tomatoes, Topped with Lemon Wedges

**Nonfat Cappuccino Frozen Yogurt**

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## VEGETARIAN SELECTIONS

**Roasted Eggplant Terrine** with Marinated Young Garden Greens

**Chilled Sweet Corn Soup** with Cilantro

**Vegetable Lasagne**

Served on Chunky Tomato-Basil Sauce

**Frozen Pumpkin Mousse Cake** with Caramel Sauce

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## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Sonoma Cutrer Chardonnay, Russian River Ranches 2001 - \$30.00

**By the Glass:** Pinot Grigio, Santa Margherita, Valdadige 2001 - \$7.00

### RED WINE

**By the Bottle:** Chimney Rock Cabernet Sauvignon, Napa Valley 1999 - \$52.00

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

### CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

**White:** Bâtard Montrachet, Domaine Leflaive 1998 - \$285.00

**Red:** Sassicaia, Tenuta San Guido, Tuscany 1996 - \$140.00

For our more extensive selection, please ask your Sommelier.





#### APPETIZERS

**Salad of Roasted Chicken Breast, Zucchini, Mushroom, and Black Olives,**  
Tossed with Balsamic Vinaigrette

**Roasted Eggplant Terrine** with Marinated Young Garden Greens

**Fresh Papaya, Grape, and Banana Cup** with Fresh Mint

#### SOUP AND SALAD

**Beef Consommé** with Cheese Ravioli

**Chilled Sweet Corn Soup** with Chili Crab Salsa

Low-sodium soups are available upon request

**Romaine Lettuce** with Warm Bacon Dressing and Herb Toasties

**Marinated Assorted Bean Salad** on Radicchio Leaves

Traditional favorite dressings available, plus today's specials:

**Fat-Free Caesar Dressing** or **Low-Calorie Lemon Basil Vinaigrette**

#### PASTA SPECIAL

**Pappardelle al Pesto**

With Olive Oil, Basil, Pine Nuts, Garlic, and Parmesan Cheese

#### SALAD ENTRÉE

**Ensalada Camarón**

Grilled Marinated Shrimp on Corn, Bell Pepper, and Tomato Salad,  
Topped with Crisp Tortilla Julienne and Palm Hearts

#### MAIN FARES

**Grilled Fresh Corvina Fillet**

Accompanied by Tomato Lobster Vinaigrette, Pine Nut Risotto, and Sautéed Greens

**Grilled Jumbo Prawns**

Served on Angel Hair Pasta with Green Asparagus, Light Creamy Herb Sauce,  
And Tomato Confit

**Grilled Black Angus Sirloin Steak**

Served with Mustard Hollandaise, Sautéed Mushrooms,  
Deep-Fried Cauliflower, and Baked Potato with Sour Cream and Bacon

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

**Grilled Black Angus Filet Steak**

Served with Sautéed Mushrooms, Deep-Fried Cauliflower, Baked Potato, and  
Hollandaise Sauce

or

**Plain Grilled Veal Scallopini**

On Mashed Potatoes, Served with Steamed Vegetables, and Natural Gravy

#### SIDE ORDERS

**Green Peas    Steamed Vegetables    Deep Fried Cauliflower**

**Pine Nut Risotto    Steamed Rice    Mashed Potatoes**

**Pappardelle with Tomato Sauce**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.





# Dessert

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

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## SWEET FINALE

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

**Sacher Chocolate Cake** with Whipped Cream

**Frozen Pumpkin Mousse Cake** with Caramel Sauce

**Macaroon Tart** with Fresh Fruit Mango Vanilla Sauce

**Sugar-Free Chocolate Custard**

**Sugar-Free Sour Cherry Cram Cheese Strudel**

**Homemade Cookies**

**Assortment of Fruit in Season**

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

**Nonfat Cappuccino Frozen Yogurt**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Rocky Road, Butter Pecan, or Strawberry Cheesecake Ice Cream**  
with your choice of Raspberry, Mango, or Butterscotch Topping

**Freshly Frozen, Nonfat Cappuccino or French Vanilla Yogurt**

**Refreshing Lychee Nut Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Edam Roquefort Camembert Tomme de Savoie**

**Black Pepper Boursin**

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 "Grand Cuvée"

Nr. 12 Trockenbeerenauslese, Austria (375ml.) 1995 – \$88.00

**By the Glass:** Kracher Cuvée Eiswein, Austria 1999 – \$8.00