



Neptune's Dinner

Sunday, February 2, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage I: "Discovery of the Americas"
At Sea, en route to Porto Belo, Brazil
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Crisp Soft-Shell Crab on Three-Bean Salad
with Sauce Aioli and Chili Oil

New England Clam Chowder

"Surf and Turf"

Grilled Filet Mignon accompanied by Canadian Lobster Tail,
Served with Sauce Béarnaise, Herb-Crusted Tomato,
Sautéed Green Beans, and Pont Neuf Potatoes

Viennese Apple Strudel with Vanilla Sauce

ON THE LIGHTER SIDE

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

Fruit Cup with Star Fruit and Mint

Grilled Tuna Steak

On Chunky Tomato Sauce with Broccoli Roses and Steamed Rice

Refreshing Sangria Sherbet

VEGETARIAN SELECTIONS

Chilled Gazpacho Blanco with Toasted Almonds

Vegetable Stuffed Zucchini

Gratinated with Mozzarella Cheese, Red Bell Pepper Sauce,
and Basil Mashed Potatoes

Chocolate Terrine "Harlequin"

HEAD SOMMELIER'S SUGGESTIONS

CHAMPAGNE

By the Bottle: Louis Roederer Cristal, Reims 1996 – \$190.00

By the Glass: Veuve Clicquot Ponsardin NV – \$12.00

WHITE WINE

By the Bottle: Acacia Winery Chardonnay, Carneros 2000 – \$32.00

By the Glass: Errazuriz Chardonnay, Casablanca Valley 2000 – \$5.50

RED WINE

By the Bottle: Cuvaision Winery Merlot, Napa Valley 2000 – \$40.00

By the Glass: Santa Rita Cabernet Sauvignon, "Reserva,"
Maipo Valley, Chile 2000 – \$6.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Homemade Gravlax on Yukon Hash Brown Potatoes,
with Honey-Mustard Sauce

Fresh Baby Artichokes with Palm Heart and Crisp Greens,
Sprinkled with Tomato Herb Vinaigrette

Fruit Cup with Star Fruit and Grape Liquor

SOUP AND SALAD

Essence of Beef with Foie Gras Croutons

Chilled Gazpacho Blanco with Toasted Almonds

Low-sodium soups are available upon request

Heart of Iceberg Lettuce with Shredded Vegetables and Red Leaf Lettuce

Spring Garden Lettuce with Grilled Bell Peppers

Traditional favorite dressings available, plus today's specials:

Fat-Free Ranch or **Low-Calorie Thousand Island Dressing**

PASTA SPECIAL

Tripolini with Lemon Oil, Jumbo Shrimp, Basil, and Plum Tomatoes

SALAD ENTRÉE

Sliced Grilled Tenderloin Steak

On a Bed of Potato, Mushroom, and Cucumber Salad,
Surrounded by Spring Lettuce and Sprinkled with Cream Herb Dressing

MAIN FARES

Grilled Tuna Steak

In Pepper Crust, Served with Creamy Brandy Sauce, Sautéed Vegetables,
and Rice Pilaf

Sautéed Crab Cake

With Avocado Salsa, Served with Spring Vegetables,
Herb Cream, and Roasted Potatoes

Braised Baby Lamb Shanks

In Herb Gravy, Served with Broccoli Roses, Turnips, and Creamy Polenta

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

Grilled Salmon Fillet

Served with Beurre Blanc, Mashed Potatoes, Crisp Cucumber Julienne,
and Sautéed Mushroom

or

Grilled Sirloin Steak

Served with Sauce Béarnaise, Herb-Crusted Tomato, Sautéed String Beans,
and Pont Neuf Potatoes

SIDE ORDERS

Turnips Sautéed Green Beans Herb Crusted Tomato

Spring Vegetables Pont Neuf Potatoes Mashed Potatoes

Tripolini 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:

Viennese Apple Strudel with Vanilla Sauce

Chocolate Terrine "Harlequin"

Sunset Cake with Strawberry Cheesecake Ice Cream

Sugar-Free Citrus Salad with Diet Ice Cream

Sugar-Free Chocolate Eclair

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Refreshing Sangria Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Chocolate, Cookie Dough, or Double Caramel Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Banana or Dutch Chocolate Yogurt

Refreshing Sangria Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Tilsiter Lemon Stilton Brie Monterey Jack

Fromage de Chevre

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