



Dinner

Monday, February 3, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage I: "Discovery of the Americas"
At Sea, en route to Buenos Aires, Argentina
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Fresh Green Asparagus Spears with Gazpacho Dressing

Light Creamy Red Onion Soup with Ginger

Traditional Roast Beef

With Burgundy Red Wine sauce or Hollandaise Sauce, Served with Duchess Potatoes, Sautéed Green Beans, and Grilled Tomatoes

White Chocolate Truffle Cake with Strawberry 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:

Chopped Garden Greens with Celery, Bell Peppers, Tomatoes, and Cucumbers

Sliced Roast Beef

With Steamed Rice, Garden Vegetables, and Natural Gravy

Freshly Frozen White Chocolate Yogurt

VEGETARIAN SELECTIONS

Assorted Fresh Fruit Cup Flavored with Lemon Bacardi

Vegetable Consommé with Cheese Profiteroles

Grilled Eggplant Zucchini Tower with Mozzarella Cheese

Served with Tomato Sauce, Boiled Potatoes, and Broccoli Roses

Chocolate Brownie Ice Parfait with Burgundy Cherries

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Matanzas Creek Winery Chardonnay, Sonoma County 1998 – \$42.00

By the Glass: Nobilo Sauvignon Blanc, Marlborough, New Zealand 2002 – \$6.00

RED WINE

By the Bottle: Schafer Winery Merlot, Napa Valley 1999 – \$48.00

By the Glass: Erraruz Cabernet Sauvignon, Aconcagua Valley, Chile 2000 – \$5.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Far Niente Winery Chardonnay, Napa Valley 2000 – \$70.00

Red: Beringer "Private Reserve" Cabernet Sauvignon, Napa Valley 1995 – \$115.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Chilled Seafood Cocktail with Exotic Fruits and Sauce Calypso
Sweetbread Roses on Crunchy Garden Greens with Sherry-Walnut Vinaigrette
Assorted Fresh Fruit Cup Flavored with Lemon Bacardi

SOUP AND SALAD

Consommé Double with Cheese Profiteroles
Chilled Yogurt Peanut Butter Soup
Low-sodium soups are available upon request
Spring Lettuce with Lollo Rosso, Red Oak Leaf, and Marinated Palm Hearts
Chopped Garden Greens with Celery, Bell Peppers, Tomatoes, and Cucumbers
Traditional favorite dressings available, plus today's specials:
Fat-Free Roasted Garlic or **Low-Calorie Raspberry Vinaigrette**

PASTA SPECIAL

Mezze Rigate
Italian Pasta with Tomato Sauce, Red and Green Bell Pepper Julienne, Anchovies, Capers, Parsley, Garlic, and Olives

SALAD ENTRÉE

Roasted Marinated Chicken Breast Salad
Sliced Chicken Breast on a Bed of Crisp Greens, Tomatoes, Asparagus, Celery, Mango Bits, Boiled Egg, and Creamy Vinaigrette

MAIN FARES

Baked Fresh Grouper Fillet
In Parmesan Herb Crust,
Served with Avocado Sauce, Sautéed Vegetables, and Cilantro Rice Pilaf
Veal Scaloppine Sorrentino
Sautéed Veal Scaloppine with Artichokes, Tomatoes, and Capers,
Served on Angel Hair Pasta and Garden Vegetables
Seafood Paella
Spanish Rice Dish with Saffron, Chicken, Lobster, Scallops, Prawns and Snapper,
Garnished with Tomatoes, Bell Peppers, Onions, Olives, and Mussels
Upon your request, these **Traditional Main Fares** are also available:
Grilled Filet Steak
With Duchess Potatoes, Served with Sautéed Spinach and Pepper Hollandaise
or
Grilled Salmon Steak
Served with Chive Potatoes, Sautéed Vegetables, and Chervil Beurre Blanc

SIDE ORDERS

Green Beans Grilled Tomatoes Garden Vegetables Broccoli Roses
Duchess Potatoes Parsley Potatoes Steamed Rice
Mezze Rigate with Tomato Sauce

Upon request, dishes are available without sauce.
Vegetables are also available steamed, without butter or salt.



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Executive Pastry Chef **Rolf Meier**

SWEET FINALE

Chef's Suggestion:

White Chocolate Truffle Cake with Strawberry Sauce
Rum Scented Almond Tart with Rum Raisin Ice Cream
Chocolate Brownie Ice Parfait with Brandy Cherries
Sugar-Free Coconut Custard
Sugar-Free Apricot Jalouise with Diet Ice Cream
Homemade Cookies
Assortment of Fruit in Season
On the Lighter Side:
Freshly Frozen White Chocolate Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Butter Pecan, Macadamia Nut, or Double Fudge Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Nonfat White Chocolate or Strawberry Yogurt
Refreshing Figs Cassis Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Jarlsberg Camembert Münster Saint Marcellin Gorgonzola
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 Rieussec, Sauternes, France 1990 - \$95.00
By the Glass: Kracher "Cuvée Crystal Cruises,"
Troockenbeereauslese, Austria 1998 - \$12.00