

Guest Chef's Dinner

Tuesday, February 4, 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**



Crystal Wine & Food Festival

SPECIAL GUEST CHEF MENU FEATURING THE CUISINE OF **MIRKO ROCCA**

Executive Chef, The Quisisana Hotel, Capri, Italy

A P P E T I Z E R

**Tranci di Branzino al Vapoze con Pompelmo e Asparagi,
Olio alle Mente**

Steamed Fillet of Black Sea Bass with Grapefruit Segments
and Asparagus Tips, Mint Olive Oil

P A S T A

**Malfatti di Ricotta e Spinaci
con Ragût d'Anatra e Funghi Misti Saltati**

Homemade Pasta with Duck Ragoût and Sautéed Mushroom

Suggested Wine Pairing:

Fiano di Avellino Feudi di San Gregorio, Campania 2001 – By the glass \$8.00

M A I N F A R E

**Saltimbocca di Cappesante
con Purée di Renticchie e Inolivia Belga**

Scallops "Saltimbocca" with Lentil Purée and Braised Belgian Endive

Suggested Wine Pairing:

Pinot Bianco St. Micheal-Eppan, Altoadige 2001 – By the glass \$7.00

or

**Filetto di Manzo con Fagioli all' Uccelletto, Patate Fondenti, e
Salsa di Vino Rosso**

Grilled Beef Tenderloin flavored with Rosemary along with
White Bean Stew, Fondant Potatoes, and Salad Radicchio

Suggested Wine Pairing:

Chianti Classico Riserva, Lamole di Lamole, Tuscany 1996 – By the glass \$9.00

In addition to Guest Chef **Mirko Rocca's** special menu items, we offer these choices from the main galley:

A P P E T I Z E R S

Beef Tartare with Silver Onions and Gherkins along with Sourdough Toast
Asparagus-Broccoli and Cauliflower Terrine with Herb Vinaigrette
Iced Pineapple, Strawberry, Papaya, Banana Cup

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

Cream of Celery with Spinach Quenelles
Beef Consommé with Tomato Spinach Royal
Chilled Cream of Apricot with Low Fat Yogurt
Low-sodium soups are available upon request

Assorted Summer Salad with Feta Cheese, Garbanzo Beans, and Spring Onions

Traditional Caesar Salad tossed with Romaine Lettuce with Croutons and Parmesan Cheese

Traditional favorite dressings available, plus today's specials:

Fat-Free Yogurt Chive or **Low-Calorie Tomato Basil Dressing**

S A L A D E N T R É E

Marinated Chicken Salad – Thinly Sliced Grilled Chicken Breast on a Bed of Curly Endive, Red Leaf, and Romaine, with Sliced Mozzarella Cheese and Grilled Shiitake Mushrooms, Tossed in Balsamic Vinaigrette

M A I N F A R E S

Broiled Fillet of Alaskan Halibut – On Sautéed Bok Choy, Served with Creamy Truffle Sauce, Steamed Rice, and Carrot Balls

Pan-Seared Herb Marinated Pink Lamb Tenderloins
On Braised White Cabbage, Served with Potato Onion Strudel
Sautéed Cherry Tomatoes, and Thyme Flavored Gravy

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

Grilled Sirloin Steak with Sauce Béarnaise, White Bean Stew, Fondant Potatoes, and Radicchio Salad
or **Plain Grilled Salmon Fillet**, Served with Mashed Potatoes, Sautéed Spinach, and Carrot Balls and Dill Sauce

O N T H E L I G H T E R S I D E

Crystal Cruises offers these special selections, low in cholesterol, fat, and sodium:

Asparagus, Broccoli, and Cauliflower Terrine with Herb Vinaigrette
Broiled Fillet of Alaskan Halibut topped with Yogurt Herb Cream along with Vegetable Wedges and Oven-Baked Potatoes

V E G E T A R I A N S E L E C T I O N S

Iced Pineapple, Strawberry, Mango, and Banana Cup
Vegetable Consommé with Spinach Royal
Celery Root Piccata
With Chunky Tomato Sauce, Vegetable Wedges, and Spaghetti

S I D E O R D E R S

Broccoli Roses Vegetable Wedges Braised White Cabbage
Potato Onion Strudel Mashed Potatoes Steamed Rice
Vegetable Ravioli Spaghetti with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.

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Dessert

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Executive Pastry Chef **Rolf Meier**

DESSERT SELECTION BY GUEST CHEF MIRKO ROCCA:

Warm Chocolate Fondant with Sautéed Strawberries
With Orange and Pine Nuts on White Chocolate Sauce

SWEET FINALE

Chocolate Paradise Cake with Coffee Ice Cream
Passion Fruit Cream with Fresh Orange and Pistachio Nut
Sugar-Free Lemon Wheel
Sugar-Free Pineapple Triangle
Homemade Cookies
Assortment of Fruit in Season
On the Lighter Side:
Freshly Frozen, Nonfat New York Cheesecake Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Rocky Road, Mocha Almond, or Double Caramel Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Nonfat Cookies 'n Cream or
Pumpkin Yogurt
Refreshing Banana Daiquiri Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Edam Roquefort Brie Saint Pauline French Goat Cheese
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 Zweigelt, Nr. 5,
Troockenbeerenauslese Rosé (375ml.) 1996 – \$68.00

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