



Dinner

Thursday, February 6, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage I: "Discovery of the Americas"
In the Port of 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:

Smoked Sturgeon and Salmon Rose with Caviar Filled Baked Potato

Cream of Chicken with Sun-Dried Tomatoes and Peppers

Broiled Fillet of Pacific Salmon

Served with Smoked Onion Purée, Barolo Red Wine Sauce, Boiled Potatoes, Glazed Carrots, and Zucchini Balls

Caramel Hazelnut Chocolate Tart à la Mode

VEGETARIAN SELECTIONS

Selected Fruit marinated in Campari with Grapefruit Segments

Vegetable Broth with Herb Biscuit

Sautéed Vegetables Stuffed in Filo Pastry Pockets

Served on Carrot and Cabbage Sauce and Sautéed Greens

Lilikoi Cheesecake

ON THE LIGHTER SIDE

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

Herb Wrapped Beef Carpaccio with Mustard, Mixed Greens, and Shaved Parmesan Cheese

Roasted Skinless Duck Breast

Served with Steamed Vegetables and Natural Gravy

Freshly Frozen, Nonfat Cappuccino Yogurt

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Ferrari-Carano Winery Chardonnay, Alexander Valley 2000 – \$32.00

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

RED WINE

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

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

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Corton Charlemagne, Louis Latour 1994 – \$58.00

Red: Château Cos D'Estournel, Saint Estephe 1986 – \$160.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Ragoût of Morels, Chicken, and Asparagus in Puff Pastry Bouchons

Herb Wrapped Beef Carpaccio with Mustard, Mixed Greens,
and Shaved Parmesan Cheese

Selected Fruit Marinated in Campari with Grapefruit Segments

SOUP AND SALAD

Beef Consommé with Herb Biscuit

Chilled Green Gazpacho

Low-sodium soups are available upon request

Traditional Greek Salad with Black and Green Olives and Feta Cheese

Heart of Boston Lettuce with Oranges, Grapes, and Sliced Red Onion

Traditional favorite dressings available, plus today's specials:

Fat-Free Sesame French or **Low-Calorie Apple Cider Vinaigrette**

PASTA SPECIAL

Elbow Macaroni alla Cecca

Pasta with Fresh Tomato Sauce, Buffalo Mozzarella, Oregano, Thyme, and Marjoram

SALAD ENTRÉE

Apple Potato Salad

With Blue Cheese and Grilled Filet Mignon,
Served on Crunchy Salad with Herb Vinaigrette

MAIN FARES

Roasted French Duck Bigarade

Served with Caramelized Orange Sauce, Braised Red Cabbage and Williams Potatoes

Chinese Sweet and Sour Prawns

Crisp Fried Prawns with Pineapples, Carrots, Bell Peppers,
and Water Chestnuts in a Delicious Sweet and Sour Sauce, Served with Steamed Rice

Grilled Black Angus Sirloin Steak

Served with Green Beans wrapped in Bacon, Baked Potato with Sour Cream
and Chives, Corn on the Cob, Broiled Tomato, and Sauce Béarnaise

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

Grilled Traditional T-bone Steak

With Green Beans wrapped in Bacon, Corn on the Cob, Broiled Tomatoes,
and Baked Potato with Sour Cream, and Sauce Béarnaise

or

Plain Grilled Chicken Breast

Served with Mashed Potatoes, Steamed Vegetables, and Natural Jus

SIDE ORDERS

Braised Red Cabbage Spring Vegetables Green Beans

Broiled Tomatoes Williams Potatoes

Elbow Macaroni with Tomato Sauce Baked Potato

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:
Caramel-Hazelnut Chocolate Tart à la Mode
Lilikoi Cheesecake
Cinnamon Ice Parfait on Caramelized Apples
Sugar-Free Strawberry Lemon Cake
Sugar-Free Vanilla Custard
Homemade Cookies
Assortment of Fruit in Season
On the Lighter Side:
Freshly Frozen Nonfat Cappuccino Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Spumoni, Coconut, or Macadamia Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Nonfat Banana or Cappuccino Yogurt
Refreshing Tropical Fruit Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Pepper Boursin Gorgonzola Camembert Caraway Saint Marcellin
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 (375ml.) 1995 – \$88.00

By the Glass: Kracher "Cuvée Crystal Cruises" Trockenbeerenauslese 1998 – \$12.00