



Bon Voyage Dinner

Friday, February 7, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
In the Port of Buenos Aires, Argentina
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klockner**

CHEF'S SUGGESTIONS

Chef Jürgen Klockner has selected these dishes for this evening:

Sautéed Jumbo Prawns with Slow Roasted Vegetable Salad

Alaskan Crab Soup with Brie Cheese

Roasted Rack of Wisconsin Veal

Served with Rosemary Gravy and Sautéed Leaf Spinach,

Slow Roasted Tomatoes and Mushroom Risotto

Chocolate Hazelnut Pudding Soufflé with Fudge Sauce and
Vanilla Ice Cream

ON THE LIGHTER SIDE

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

Sliced Tomatoes and Mozzarella Cheese with Basil-Balsamic Vinaigrette

Broiled Fillet of Fresh Alaskan Black Sea Bass

Served with Steamed Leaf Spinach, Boiled Potatoes,
and Slow-Roasted Tomatoes

Lemon Pistachio Semifreddo on Soft Berry Jello

VEGETARIAN SELECTIONS

Forest Mushroom Terrine with Tomato Coulis

Cream of Vegetable Soup with Fried Celery

Eggplant Mousse "Provençale" with Greek Feta Cheese,

Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato-Basil Sauce

Freshly Frozen Nonfat Cappuccino Yogurt

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Beringer Vineyards "Private Reserve" Chardonnay,
Napa Valley 1998 - \$50.00

By the Glass: Cuvaision Winery Chardonnay, Carneros 2001 - \$7.00

RED WINE

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

By the Glass: Concha y Toro Merlot, "Marques de Casa Concha,"
Puemo 2000 - \$7.00

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

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

Red: Opus One, Mondavi-Rothschild, Napa Valley 1997 - \$210.00

For our more extensive selection, please ask your Sommelier.





APPETIZERS

Italian Prosciutto with Sliced Melons and Olive Baguette

Forest Mushroom Terrine with Tomato Coulis

Tropical Fruit Cocktail with Grand Marnier

SOUP AND SALAD

Beef Consommé with Truffle Célestine

Chilled Lingonberry Soup with Sour Cream

Low-sodium soups are available upon request

Traditional Caesar Salad

With Parmesan Shavings and Homemade Garlic Croutons

Sliced Tomatoes and Mozzarella Cheese

With Basil and Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials:

Fat-Free Red Wine or **Low-Calorie Italian Dressing**

PASTA SPECIAL

Penne alla Panna Rosa

Italian Pasta with Tomatoes, Cream, and Fontina Cheese

SALAD ENTRÉE

Mixed Grill Salad – Assorted Spring Greens with Peppercorn and Sun-Dried Tomato Vinaigrette, Topped with Grilled Herb-Marinated Chicken Breast, Filet Mignon, Lamb Chop, and Jumbo Prawns

MAIN FARES

Broiled Fillet of Fresh Alaskan Black Sea Bass

Served with Pink Mustard Beurre Blanc, Sautéed Spinach, Mashed Potatoes, and Slow-Roasted Tomatoes

Honey Glazed Roasted Game Hen

With Baked Vegetables, Prune Chutney, and Pumpkin Gnocchi, Served with Natural Gravy

Grilled Black Angus Sirloin Steak

With Sauce Béarnaise, Served with Baked Beans in Filo Cup, Grilled Zucchini and Eggplant, and Country Fried Potatoes

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

Grilled Black Angus Filet Steak

Served with Hollandaise Sauce, Grilled Zucchini and Eggplant, Baked Beans in Filo Cup, and Country Fried Potatoes

or

Plain Grilled Chicken Breast

Served with Mashed Potatoes, Zucchini Wedges, Slow Roasted Tomatoes, and Herb Gravy

SIDE ORDERS

Sautéed Leaf Spinach **Broccoli Roses** **Baked Beans in Filo Cup**

Grilled Zucchini and Eggplant

Country Fried Potatoes **New Potatoes** **Mushroom Risotto**

Penne 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 **Harald Neufang**

SWEET FINALE

Chef's Suggestion:

Chocolate Hazelnut Pudding Soufflé
with Fudge Sauce and Vanilla Ice Cream

French-Style Lemon Cheesecake

Lemon Pistachio Semifreddo on Soft Berry Jello

Sugar-Free Coconut Snowball with Chocolate Sauce

Sugar-Free Chocolate Cream Puff

Assortment of Fruit in Season

Homemade Cookies

On the Lighter Side:

Lemon Pistachio Semifreddo on Soft Berry Jello

ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Blueberry Cheesecake, Mint Chocolate, or
Spumanti Ice Cream**

with your choice of Mango, Strawberry, or Butterscotch Topping

Freshly Frozen, Nonfat Banana or Cappuccino Yogurt

Refreshing Mango Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Banon de Chalais Reblochon Emmentaler Dana Blue Brie

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 Trockenbeerenauslese Nr. 5 Rosé (375ml.),
Austria 1996 – \$68.00

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

