



# Dinner

Monday, February 10, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage II: "The Last Frontier & Beyond"  
At Sea, en route to Port Stanley, Falkland Islands  
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

---

## CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

**Fresh Oven-Baked Lobster Strudel** on Crayfish Sauce

**Green Split Pea Soup** with Whole Wheat Croutons

**Broiled Fresh Pacific Salmon Fillet**

Lightly Pepper Crusted on Buttermilk Mashed Potatoes

Along with Sautéed Leek and Mushroom Stew, Carrot Balls, and Chive Butter Sauce

**Citrus Souffle Cake**

with Vanilla Sauce and Rum Raisin 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:

**Hawaiian Pineapple and Papaya Cup** with Armagnac

**Grilled Marinated Chicken Breast** on Vegetable Sauce

Along with Roasted Tomatoes, Green Asparagus, and Celery Fettucine

**Assorted Fresh Fruit**

## VEGETARIAN SELECTIONS

**Chilled Tomato Soup** with Goat Cheese Quenelles

**Stuffed Mushrooms**

Surrounded by Garden Vegetables, Glazed Shallots, and Red Pepper Coulis

**Old Fashioned Pumpkin Pie à la Mode**

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

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

**By the Glass:** Acacia Winery Chardonnay, Carneros 2000 - \$8.00

### RED WINE

**By the Bottle:** Cuvaision Winery Cabernet Sauvignon, Napa Valley 1998 - \$44.00

**By the Glass:** Château Coufran, Haut Médoc 1997 - \$7.50

### CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

**White:** Bâtard Montrachet, Oliver Leflaive 1998 - \$285.00

**Red:** Brunello di Montalcino "Le Coste" Tuscany 1995 - \$56.00

For our more extensive selection, please ask your Sommelier.





## APPETIZERS

**Seafood Rendezvous** – Scallops, Baby Shrimps, Black Mussels, and Crab Meat with Three Sauces

**Salad of Roasted Chicken Breast, Grilled Zucchini, and Black Olives,** Tossed with Balsamic Vinaigrette

**Hawaiian Pineapple and Papaya Cup** with Armagnac

## SOUP AND SALAD

**Chicken Broth** with Vegetable Balls and Truffles

**Chilled Tomato Soup** with Goat Cheese Quenelles

Low-sodium soups are available upon request

**Panache of Garden Greens** with Fried Onion Rings, Tomato Wedges, and Thousand Island Dressing

**Las Vegas Style Red and Green Caesar Salad**

with Crisp Baguette Chips and Parmesan Shavings

Traditional favorite dressings available, plus today's specials:

**Fat-Free Lemon Basil Dressing** or

**Low Calorie Yogurt Carrot Cucumber Dressing**

## PASTA SPECIAL

**Tagliatelle** with Grilled Prawns, Peppers, Zucchini, and Lemon Grass Sauce

## SALAD ENTRÉE

**Fantasia Salad**

With Cheese Balls and Filet Mignon on

Spring Garden Greens with Mango Passion Fruit Dressing

## MAIN FARES

**Sautéed Veal Medallions**

With Porcini Mushroom Gravy, Egg Noodles, Roasted Tomatoes, and Green Asparagus

**Honey and Dark Beer Glazed Chicken Breast**

With Cafe de Paris Sauce, Served with Jasmine Rice and Garden Vegetables

**Grilled New York Cut Sirloin Steak**

Accompanied by Smashed Potatoes with Sour Cream and Bacon, Red Beets with Horseradish, and Natural Jus

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

**Grilled Black Angus Filet Steak** Served with Young Vegetables,

Baked Potatoes with Sour Cream, Served with Sauce Béarnaise

or

**Grilled Turkey Scallopine** with Buttermilk Mashed Potatoes,

Sautéed Leek Mushroom Stew, Carrot Balls, and Natural Gravy

## SIDE ORDERS

**Carrot Balls    Red Beets with Horseradish    Sautéed Spinach**

**Egg Noodles    Mashed Potatoes    Steamed Rice**

**Tagliatelle with Tomato-Basil Sauce**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.





# Dessert

Monday, February 10, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage II: "The Last Frontier & Beyond"  
At Sea, en route to Port Stanley, Falkland Islands  
Mâitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**  
Executive Pastry Chef **Harald Neufang**

---

## SWEET FINALE

**Chef's Suggestion:**  
**Citrus Souffle Cake** with Vanilla Sauce and Rum Raisin Ice Cream  
**Old Fashioned Pumpkin Pie à la Mode**  
**Cinnamon Ice Parfait** with Sour Cherries  
**Sugar-Free Mango Chocolate Tart**  
**Sugar-Free Rhubarb Mousse** with Fresh Strawberries  
**Tropical Fruit in Season**  
**Homemade Cookies**  
**On the Lighter Side: Assorted Fresh Fruit**

---

## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Strawberry Cheesecake, Rum Raisin, or Coconut Ice Cream**  
With Your Choice of Assorted Toppings  
**Freshly Frozen Nonfat Vanilla or Orange Yogurt**  
**Refreshing Grapefruit Campari Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Port Salut Stilton Brie Saint Loup Pont l'Évêque**  
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,  
Troockenbeerenauslese (375ml.) 1995 - \$88.00  
**By the Glass:** Kracher Cuvée Eiswein, Austria 1999 - \$8.00