



Dinner

Wednesday, February 12, 2003, Crystal Symphony

World Cruise 2003: Wonders of the Southern Seas

World Voyage II: "The Last Frontier & Beyond"

At Sea, en route to the Antarctic

Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Lemon Pepper Crusted Smoked Salmon

on Yukon Gold Hash Brown Potatoes and Caviar Crème Fraîche

Chicken Broth with Semolina Dumplings

Chef Jürgen's Childhood Favorite – Wiener Schnitzel

Breaded Veal Cutlet, Deep Fried in Clarified Butter, Served with Traditional Garnish, Garden Peas and Carrots, and Parsley Potatoes

Pear Carmel Cake with Pear Sabayon 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:

Tropical Fruit Cup with Mango and Mint

Grilled Fresh Swordfish Fillet

Served with Grilled Vegetables, Oven-Roasted Red Skin Potatoes, and Citrus Segments

Refreshing Orange Campari Sherbet

VEGETARIAN SELECTIONS

Grilled Forest Mushroom marinated in Olive Herb Vinaigrette with Arugula

Cream of Sweet Potato

Golden Fried Tofu Cakes

On Sautéed Vegetables, Sautéed Greens, and Light Herb Sauce

Nougat and Passion Fruit Gâteau

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

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

By the Glass: Groth Winery Sauvignon Blanc, Napa Valley 2000 – \$7.00

RED WINE

By the Bottle: Matanzas Creek Winery Merlot, Sonoma County 1997 – \$70.00

By the Glass: Eberle Syrah, Paso Robles 2000 – \$6.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Corton Charlemagne, Grand Cru, Louis Latour 1994 – \$54.00

Red: Caymus Vineyards Cabernet Sauvignon, Special Selection, Napa Valley 1997 – \$185.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Alaskan Crab Cake with Crisp Greens and Pico di Crystal

Grilled Portobello Mushroom marinated in Olive Herb Vinaigrette with Arugula

Tropical Fruit Cup with Mango and Crème de Cacao

SOUP AND SALAD

Cream of Sweet Potato with Grilled Shrimps

Sparkling Pineapple Soup with Mint

Low-sodium soups are available upon request

Heart of Romaine Lettuce with Grilled Bell Peppers and Marinated Palm Hearts

Tossed Iceberg Lettuce with Tropical Fruit Dressing, Papaya and Sweet Walnuts

Traditional favorite dressings available, plus today's specials:

Fat-Free Honey-Lime or Low-Calorie Apple-Yogurt Dressing

PASTA SPECIAL

Pappardelle with Creamy Smoked Salmon Sauce and Chives

SALAD ENTRÉE

Ensalada Camarón

Grilled Marinated Shrimp on Corn, Bell Pepper, and Tomato Salad,
Topped with Crisp Tortilla Julienne and Marinated Artichoke Hearts

MAIN FARES

Grilled Fresh Swordfish Fillet

On Grilled Garden Vegetables,
Along with Oven-Roasted Potatoes and Californian Vinaigrette

Fricassee di Pollo alla Cacciatore

Braised Chicken in Tomato Sauce with Bell Peppers, Carrots, Celery, and
Mushrooms,

Served on Creamy Polenta and Sautéed Spinach

Old Fashioned Grilled Black Angus T-Bone Steak

With Garlic Herb Butter, Served with Roasted Vegetables and Baked Potato
with Sour Cream and Chives

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

Grilled Sirloin Steak with Roasted Vegetables,
Accompanied by Baked Potato and Mustard Hollandaise

or

Plain Grilled Salmon Fillet

Served with Steamed Vegetables, New Potatoes, and
Lemon Grass Flavored Beurre Blanc

SIDE ORDERS

Sautéed Spinach Steamed Vegetables Cauliflower Roses

Garden Peas and Carrots

Creamy Polenta Steamed Rice Mashed Potatoes

Pappardelle Pasta 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 **Harald Neufang**

SWEET FINALE

Chef's Suggestion:

Pear Caramel Cake with Pear Sabayon and Vanilla Ice Cream

Chocolate Cognac Profiteroles with Raspberry Sauce

Nougat and Passion Fruit Gâteau

Sugar-Free Yogurt Mint Terrine

Sugar-Free Marble Vanilla Tart

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Refreshing Orange Campari Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Mocha, Strawberry, or Rocky Road Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Strawberry or White Yogurt

Refreshing Orange Campari Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Provolone Gorgonzola Brie Pepper Boursin Reblochon

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 Eiswein 1999 - \$7.00