

Valentine's Day Dinner

Friday, February 14, 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 special evening:

Lobster Cocktail garnished with Crab Claws and American Cocktail Sauce

Traditional Tomato Soup with Roasted Bread and Basil

Herb Marinated Grilled Lamb Chops

Presented on Eggplant Croutons with Sautéed Spinach,
Gratinated Tomatoes, Artichoke Stew, Rosemary Potatoes, and Natural Gravy

Special Valentine's Mango Heart Cake

ON THE LIGHTER SIDE

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

Chicken Consommé with White Rice

Pan-Seared Halibut Fillet

With Steamed Spinach, Carrots, Light Red Beet Sauce, and Boiled Potatoes

Sugar-Free Bellini Sherbet

VEGETARIAN SELECTIONS

Warm Goat Cheese Salad with Toasted Pistachios and Pesto Vinaigrette

Traditional Tomato Soup with Roasted Bread and Basil

Vegetable Paella

Spanish Rice Dish topped with Grilled Bell Peppers, Green Peas,
Black Olives, and Tomatoes

Sugar Free Raspberry Cream Puff

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Château Montelena Winery Chardonnay,
Napa Valley 1999 - \$36.00

By the Glass: Ferrari-Carano Winery Chardonnay,
Alexander Valley 2000 - \$8.00

RED WINE

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

By the Glass: Acacia Winery Pinot Noir, Carneros 2000 - \$8.00

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Bâtard Montrachet Grand Cru, Domaine Leflaive 1998 - \$285.00

Red: Robert Mondavi Winery Reserve Cabernet Sauvignon,
Napa Valley 1997 - \$145.00

For our more extensive selection, please ask your Sommelier.

APPETIZERS

Warm Goat Cheese Salad

with Toasted Pistachios, Pesto Vinaigrette, and Lavosh

Petit Beef Tartar with Silver Onions, Gherkins, and Warm Mini Baguettes

Chilled Cup of Fresh Fruit with Fresh Berries and Grand Marnier

SOUP AND SALAD

Clear Oxtail Soup with Foie Gras and Truffle Ravioli

Chilled Raspberry Hazelnut Soup

Low-sodium soups are available upon request

Selection of Garden Spring Leaves with Celery Julienne, Tomatoes, Belgian Endive, and Deep Fried Cheese Balls,
Served with Sherry Walnut Dressing

Chopped Romaine Lettuce with Potatoes, Red Bell Peppers, Onions, and Garbanzo Beans

Traditional favorite dressings available, plus today's specials:

Fat-Free Roasted Garlic or Low-Calorie Yogurt-Orange-Mint Dressing

PASTA SPECIAL

Zitti Tagliati with Calimari, Olive Oil, Garlic, and Parsley

SALAD ENTRÉE

Steak Salad – Grilled Sirloin Steak on a Bed of Summer Greens with Grilled Tomatoes, Crisp Leek, Fried Onion Rings, and Black Olives,
Served with Balsamic Dressing

MAIN FARES

Pan-Seared Halibut Fillet

Coated with Parmesan Cheese Crust, Baked to a Golden Brown,
Served with Sautéed Spinach, Carrots, Mashed Potatoes, and
Champagne Beurre Blanc

Seared Sea Scallops

On a Bed of Risotto, Served with a Light Tomato Butter Sauce
and Fresh Garden Vegetables

Osso Bucco Cremolata

Braised Veal Shanks in Garlic Herb Sauce,
Served with Gnocchi Romaine and White and Yellow Turnips

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

Grilled Black Angus Filet Steak served with Eggplant Crouton,
Sautéed Spinach, Gratinated Tomato, Rosemary Potatoes,
and Sauce Béarnaise

or

Grilled Chicken Breast served with White and Yellow Turnips,
Fettuccine, and Natural Herb Gravy

SIDE ORDERS

White and Yellow Turnips Sautéed Spinach Steamed Vegetables

Gnocchi Romaine Rosemary Potatoes Steamed Rice

Zitti Tagliati with Tomato Basil 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:
Special Valentine's Mango Heart Cake
Mascapone and Pear Tart with Sabayon
Mocha Panna Cotta with Caramel Sauce
Sugar-Free Tiramisù
Sugar-Free Raspberry Cream Puff
Petit Fours and Chocolate Truffles
On the Lighter Side:
Bellini Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Rum Raisin, Rocky Road, or Strawberry Cheesecake Ice Cream
With Your Choice of Assorted Toppings
Freshly Frozen Nonfat German Chocolate or Raspberry Yogurt
Refreshing Bellini Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Swiss **Roquefort** **Tomme de Savoy**
Brie **St. 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, Zweigelt, Nr. 5 Trockenbeerenauslese Rose (375ml),
Austria 1996 – \$68.00
By the Glass: Bonny Doon Muscat "Vin de Glacier"
California 1999 – \$5.50