

Guest Chef's Dinner

Saturday, February 15, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
Cruising Antarctica, en route to Ushuaia, Argentina
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**



Crystal Wine & Food Festival

SPECIAL GUEST CHEF MENU FEATURING THE CUISINE OF GUILLERMO PERNOT

Proprietor, ¡Pasión!, Philadelphia, Pennsylvania

APPETIZER

Ceviches Tasting:

Tuna Fire & Ice – Jalapeño, Coconut and Ginger Sauce

Honduras Style Ceviche

Ecuadorian Shrimp served with Blackened Tomatoes and Pepper Sauce

Suggested Wine Pairing:

Groth Sauvignon Blanc, Napa Valley 2001

By the glass \$7.00

SALAD

Fresh Mozzarella and Vine Ripened Tomatoes Napoleon

with Spring Greens and Pesto Vinaigrette

Suggested Wine Pairing:

Ferrari-Carano Chardonnay, Alexander Valley 2000

By the glass \$8.00

SOUP

Locro – Potato Cheese Soup

MAIN FARE

Morcilla Stuffed Pink Filet Mignon

Potato Truffle Tortilla, Ancho Red Wine Sauce,
and Nicaraguan Vigorón Salad

Suggested Wine Pairing:

Clos du Val Cabernet Sauvignon, Napa Valley 1998 – By the glass \$8.50

or

El Original Roasted Sea Bass

Boniato Purée and Mushroom Tamarindo Sauce

Suggested Wine Pairing:

Matanzas Creek Chardonnay, Sonoma County 1998

By the glass \$10.50

In addition to Guest Chef **Guillermo Pernot's** special menu items, we offer these choices from the main galley:

APPETIZERS

Pan-Seared Scallops on Herb Risotto with Red Pepper Sauce
Roasted Eggplant Terrine with Marinated Young Garden Greens
Fresh Papaya, Grape, and Banana Cup with Fresh Mint

SOUP AND SALAD

Chicken Broth with Spinach Strudel
Chilled Strawberry Banana Soup
Low-sodium soups are available upon request
Heart of Boston Lettuce
with Warm Bacon Dressing and Herb Toasties
Traditional favorite dressings available, plus today's specials:
Fat-Free Tarragon Vinaigrette or **Low-Calorie Honey Dijon Dressing**

PASTA SPECIAL

Fusilli with Assorted Spring Vegetables, Plum Tomatoes, Mushrooms, Italian Parsley, and Olive Oil

SALAD ENTRÉE

Marinated Potato Salad
With Olives, Feta Cheese, Anchovies, Tomatoes, Onions, and Garden Greens, Topped with Roasted Lamb Loin, Served with Basil Vinaigrette

MAIN FARES

Oven-Baked Free Range Chicken Breast
Stuffed with Brie Cheese and Asparagus, Served with Creamy Thyme Sauce, Vegetable Wedges and Linguini Pasta
Sautéed Veal Scallopine
With Natural Herb Gravy, Topped with Creamy Forest Mushroom, Accompanied by Carrots, Sautéed Spinach, and Boiled Potatoes
Upon your request, these **Traditional Main Fares** are also available:
Grilled Rib Eye Steak along with Vegetable Wedges, Baked Potatoes, and Sauce Béarnaise
or **Sautéed Chicken Paillard**, along with Sautéed Spinach, Carrots, Mashed Potatoes, and Herb Jus

ON THE LIGHTER SIDE

Crystal Cruises offers these special selections, low in cholesterol, fat, and sodium:
Chicken Broth with Spinach Strudel
Sautéed Veal Scaloppine with Natural Herb Gravy, Vegetable Wedges, and Boiled Potatoes

VEGETARIAN SELECTIONS

Roasted Eggplant Terrine with Marinated Young Garden Greens
Vegetable Broth with Spinach Strudel
Vegetable Lasagne served on Chunky Tomato Basil Sauce

SIDE ORDERS

Sautéed Spinach **Vegetable Wedges** **Broccoli Roses**
Sautéed Carrots **Boiled Potatoes** **Mashed Potatoes**
Steamed Rice **Linguini Pasta 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**

DESSERT SELECTION BY GUEST CHEF GUILLERMO PERNOT:

Banana, Banana, Banana
Banana Pannacotta, Banana Cannoli, and Banana Blueberry Sauce

SWEET FINALE

Chocolate Paradise Cake with Coffee Ice Cream
Passion Fruit Cream with Fresh Orange and Pistachio Nut
Sugar-Free Lemon Wheel
Sugar-Free Pineapple Triangle
Homemade Cookies
Assortment of Fruit in Season
On the Lighter Side:
Freshly Frozen, Nonfat Cappuccino Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Rocky Road, Mocha Almond, or Cherry Vanilla Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Nonfat Cappuccino or Butter Pecan Yogurt
Refreshing Raspberry Daiquiri Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Edam Lemon Stilton Brie Saint Pauline
French Goat Cheese
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,
Troockenbeerenauslese Rosé (375ml.) 1996 - \$68.00
By the Glass: Bonny Doon Muscat "Vin de Glacière,"
California 1999 - \$5.50