



Dinner

Sunday, February 16, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
At Sea, en route to the Ushuaia, Argentina

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Grilled Jumbo Prawns on Spring Greens,
Garnished with Melon, Pineapple, Papaya, and Citrus Herb Dressing

Roasted Vegetable Soup with Sunflower Seeds

Macadamia Nut, Wasabi Crusted, Pink Roasted Lamb Loin

Served with Balsamic Flavored Red Wine Sauce, Stir-Fried Vegetables and
Roasted Potatoes

Hawaiian Chocolate Macadamia Nut Tart with Espresso 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:

Duck Consommé flavored with Star Anis and Romaine Chiffonade

Grilled Red Snapper Fillet

With Sautéed Vegetables and Artichoke Hearts

Nonfat Banana Yogurt

VEGETARIAN SELECTIONS

Pressed Tomato and Basil Terrine with Marinated Herb Salad

Roasted Vegetable Soup with Sunflower Seeds

Vegetable Crêpes

Stuffed Pancakes with Spring Vegetables and Light Tarragon Sauce,
Gratinated with Monterey Jack Cheese

Pistachio Ice Cream on Meringue with Fudge Sauce

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 2001 - \$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

- Crabmeat Enchiladas** with Corn and Tomato Salsa
- Pressed Tomato and Basil Terrine** on a Niçoise Salad
- Iced Fruit Cup** with Hazelnut Liqueur

SOUP AND SALAD

- Duck Consommé** flavored with Star Anis and Romaine Chiffonade
- Watermelon Gazpacho** with Tropical Fruit Salsa
- Low-sodium soups are available upon request
- Heart of Boston Lettuce** with Marinated Zucchini and Daikon Root
- Tossed Mixed Greens** in Blue Cheese Dressing, Topped with Fried Oysters
- Traditional favorite dressings available, plus today's specials:
- Fat-Free Roasted Bell Pepper** or **Low Calorie Sesame-French Dressing**

PASTA SPECIAL

- Tagliatelle** with Lobster, Lemon Oil, Basil, and Plum Tomatoes

SALAD ENTRÉE

- Roasted Venison Tenderloin Salad**
- Tossed Garden Greens with Walnut Dressing, Garnished with Grilled Mushroom, Artichokes, Tomatoes, and Crisp Celery

MAIN FARES

- Grilled Red Snapper Fillet**
- With Tomato Basil, Olive, and Noisette Butter Sauce,
- Accompanied by Sautéed Vegetables and Roasted Red Skin Potatoes
- Crisp Lemon Herb Marinated Rotisserie Chicken**
- Served with Natural Gravy, Cranberry Relish, Roasted Shallot, Mushroom Rice Pilaf, and Steamed Vegetables
- Grilled Black Angus Rib Eye Steak**
- Accompanied by Fried Onion Rings, Cheese Galette, Sautéed Turnips, and Herb Jus
- Upon your request, these **Traditional Main Fares** are also available:
- Grilled Black Angus Filet Steak**
- Served with Cheese Galette, Sautéed Turnips, Fried Onion Rings, and Sauce Béarnaise
- or
- Plain Grilled Veal Scaloppine**
- With Mushroom Rice Pilaf, Roasted Shallots, Broccoli Roses, and Natural Gravy

SIDE ORDERS

- Broccoli Roses** **Sautéed Vegetables** **Roasted Shallots**
- Fried Onion Rings** **Cheese Galette** **Mushroom Rice Pilaf**
- Red Skin Potatoes** **Tagliatelle 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:

Hawaiian Chocolate Macadamia Nut Tart with Espresso Ice Cream

Bianco Mangier with Orange Verbena Sauce

Pistachio Ice Cream on Meringue with Fudge Sauce

Sugar Free Blueberry Pie

Sugar Free Strawberry Mille Feuille

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Nonfat Banana Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Chocolate, Cookies 'n Cream, or **Butter Almond Ice Cream**
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Strawberry or **Banana Yogurt**

Refreshing Prune Calvados Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Fontina Roquefort Camembert Tête de Moine Saint Loupe

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: Bonny Doon Muscat "Vin de Glacière," California 1999 – \$22.00

By the Glass: Kracher Cuvée Eiswein 1999 – \$8.00