



Chilean Seafood Dinner

Monday, February 17, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
At Sea, en route to Ushuaia, Argentina
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Crisp Soft-shell Crab on Three Bean Salad with Sauce Aioli and Chili Oil

Manhattan Clam Chowder

"Surf and Turf"

Grilled Filet Mignon accompanied by Broiled Lobster Tail,
Served with Sauce Béarnaise, Herb-Crusted Tomato,
Sautéed Green Beans, and Pont Neuf Potatoes

Viennese Apple Strudel with Vanilla Sauce

ON THE LIGHTER SIDE

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

Chopped Iceberg Lettuce with Tomatoes, Cucumber, and Celery

Grilled Tiger Prawns on Chunky Tomato Sauce Served with
Steamed Rice and Crisp Vegetables

Apple Strudel

VEGETARIAN SELECTIONS

Chilled Sparkling Melon Flip

Green Asparagus en Fête

Vegetable Stuffed Zucchini

Gratinated with Mozzarella Cheese, Basil Mashed Potatoes,
and Celery Sauce

Chocolate Terrine "Harlequin"

HEAD SOMMELIER'S SUGGESTIONS

CHAMPAGNE

By the Bottle: Louis Roederer Cristal, Reims 1996 – \$190.00

By the Glass: Veuve Clicquot Ponsardin NV – \$12.00

WHITE WINE

By the Bottle: Beringer Chardonnay, Napa Valley 1998 – \$50.00

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

RED WINE

By the Bottle: Cuvaision Winery Merlot, Napa Valley 2000 – \$40.00

By the Glass: Concha y Toro Merlot, Puemo, Chile 2000 – \$7.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Blackened Scallops with Fruit Salsa and Crisp Greens

Green Asparagus en Fête

Chilled Melon Balls marinated in Port Wine

SOUP AND SALAD

Essence of Beef with Fois Gras Croutons

Chilled Sparkling Melon Flip

Low-sodium soups are available upon request

Chopped Iceberg Lettuce with Tomato, Cucumber, and Celery

Spring Garden Lettuce with Grilled Bell Peppers, Zucchini, and Eggplant

Traditional favorite dressings available, plus today's specials:

Fat-Free Red Wine or **Low Calorie Thousand Island Dressing**

PASTA SPECIAL

Spaghetti al Pesto

with Olive Oil, Basil, Pine Nuts, Garlic, and Parmesan Cheese

SALAD ENTRÉE

Sliced Grilled Tenderloin Steak

On a Bed of White Bean Salad,

Surrounded by Spring Lettuce and Sprinkled with Cream Herb Dressing

MAIN FARES

Grilled Fresh Tuna Steak

With Tapenade and Basil Oil on Chunky Tomato Sauce,
Served with Oven-Roasted Potatoes and Sautéed Broccoli

Sautéed Tiger Prawns

On Angel Hair Pasta, Served with Sautéed Spinach
Spicy Tomato Confit, and Lemon Sauce

Braised Lamb Shanks

In a Herb Gravy, Served with Glazed Butternut Squash, Brussels Sprouts,
and Creamy Polenta

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

Grilled Veal Scaloppine

On Sautéed Vegetables, Served with Rice Pilaf and Natural Gravy
or

Grilled Sirloin Steak

Served with Sauce Béarnaise, Herb-Crusted Tomato, Sautéed String Beans,
and Pont Neuf Potatoes

SIDE ORDERS

Sautéed Broccoli **Sautéed Green Beans** **Mashed Potatoes**

Herb Crusted Tomato **Spring Vegetables**

Pont Neuf Potatoes **Spaghetti with Tomato Sauce**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



Dessert

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Executive Pastry Chef **Harald Neufang**

SWEET FINALE

Chef's Suggestion:

Viennese Apple Strudel with Vanilla Sauce

Chocolate Terrine "Harlequin"

Sunset Cake with Strawberry Cheesecake Ice Cream

Sugar Free Citrus Salad with Diet Ice Cream

Sugar Free Chocolate Eclair

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Apple Strudel

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Chocolate, Butter Pecan, or Cherry Vanilla Ice Cream

With your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat New York Cheesecake or Peach Yogurt

Refreshing Sangría Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Tilsiter Dana Blue Brie Monterey Jack Boursault

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, Austria (375ml.) 1995 – \$88.00

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