



Dinner

Tuesday, February 18, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
At Sea, en route to Punta Arenas, Chile
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:
Crisp Fried Shrimp Roll with Hot Mustard Plum Sauce
Cream of Minestrone with Parmesan Cheese
Sautéed Crab Cakes along with Mango Pineapple Salsa,
Served with Oven-Roasted Vegetables and New Potatoes
White Chocolate Truffle Cake with Strawberry 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:
Chilled Fruit Cup with Lychee Nuts
Roasted Turkey Breast
With Steamed Garden Vegetables, Carrots, Rice and Natural Gravy
Assorted Fresh Fruit

VEGETARIAN SELECTIONS

Vegetable Terrine with Crisp Greens and Tarragon Vinaigrette
Vegetable Broth with Chive Quenelles
Baked Eggplant Rolls
Stuffed with Ratatouille, Gratinated with Goat Cheese,
and Served with a Twist of Angel Hair Pasta and Red Pepper Sauce
Chocolate Brownie Ice Parfait with Brandy Cherries

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: Robert Mondavi Merlot, Napa Valley 1999 - \$8.00

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

Gravlax – Dill Marinated Norwegian Style Salmon,
Served with Honey-Mustard Dill Sauce

Vegetable Terrine with Crisp Greens and Tarragon Vinaigrette

Chilled Fruit Cup with Lychee Nuts and Tia Maria

SOUP AND SALAD

Chicken Broth with Chive Quenelles

Chilled Cream of Mandarines

Low-sodium soups are available upon request

Heart of Boston Lettuce with Marinated Cucumbers and Tomato Wedges

Commander's Salad

Romaine Lettuce with Croutons, Hard Boiled Eggs,
Crisp Bacon, and Parmesan Cheese, Tossed in Tangy Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Lemon-Basil Dressing or **Low Calorie Yogurt-Carrot-Cucumber Dressing**

PASTA SPECIAL

Angel Hair Pasta Papalina

with Tomato Sauce, Cream, Peas, Mushroom, Ham, Onion, and Parsley

SALAD ENTRÉE

Tempura-Fried Rare Ahi Tuna

On a Bed of Crisp Greens, Pineapples, and Mangos, Sprinkled with Sesame Seeds,
Tossed with Fat-Free Honey Dijon Mustard Vinaigrette

MAIN FARES

Broiled Striped Bass Fillet on Risotto,

Served with a Light Leek Beurre Blanc, Roasted Tomato, and Artichoke Chips

Roasted Herb Marinated Pork Tenderloin

Accompanied with Braised Carrots, Herb Spätzle, and Mustard Flavored Natural Gravy

Grilled Black Angus Sirloin Steak

Served with Sauce Béarnaise, Sautéed Mushrooms, Deep Fried Cauliflower,
And Sautéed Potatoes and Onions

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

Grilled Black Angus T-Bone Steak

Served with Baked Beans stuffed in a Potato, Gratinated with Cheddar Cheese,
Along with Sauce Hollandaise or Garlic Herb Butter

or

Grilled Salmon Fillet

Served with Green Asparagus, Parsley Potatoes, and Beurre Blanc

SIDE ORDERS

Mashed Potatoes **Summer Vegetables** **Braised Carrots**

Herb Spätzle **Steamed Rice** **Risotto** **Baked Beans**

Spaghetti with Tomato-Basil 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:
White Chocolate Truffle Cake with Strawberry Sauce
Chocolate Brownie Ice Parfait with Brandy Cherries
Rum Scented Almond Tart with Rum Raisin Ice Cream
Sugar-Free Apricot Jalousie
Sugar-Free Coconut Custard
Tropical Fruit in Season
Homemade Cookies
On the Lighter Side: Assorted Fresh Fruit

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Strawberry Cheesecake, Espresso Chip, or Coconut Ice Cream
With Your Choice of Assorted Toppings
Freshly Frozen Nonfat Orange or Vanilla Yogurt
Refreshing Passion Fruit Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Port Salut Gorgonzola Camembert
Fromage de Chèvre Jarlsberg
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 Crystal Cruises,
Trockenbeerenauslese, Austria 1998 - \$12.00