



# Dinner

Wednesday, February 19, 2003, Crystal Symphony

World Cruise 2003: Wonders of the Southern Seas

World Voyage II: "The Last Frontier & Beyond"

In the Port of Punta Arenas, Chile

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

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## CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

**Dungeness Crab, Cabbage, and Apple Salad** with Spring Greens

**Beef Consommé** with Cheese Biscuits

**Broiled Mahi-Mahi Fillet**

With French-Asian Truffle Sauce, Steamed Rice, Stir-Fried Asparagus, and Mushrooms

**Pumpkin Layered Cheesecake** with Fudge Sauce

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## ON THE LIGHTER SIDE

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

**Heart of Boston Lettuce** with marinated Carrot Salad and Belgian Endive

**Grilled Mahi Mahi Fillet**

On Baby Ratatouille, Served with New Potatoes and Lemon Wedges

**Frozen Cappuccino Yogurt**

## VEGETARIAN SELECTIONS

**Vegetable Broth** with Cheese Biscuits

**Grilled Polenta** with Braised Chicoree and Garden Vegetables,  
Sautéed in Olive Oil and Garlic, Surrounded by Light Cream of Zucchini

**Banana Walnut Mousse** with Fresh Fruits and Crisp Filo

## 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 2000 - \$7.00

### RED WINE

**By the Bottle:** Brunello di Montalcino d'Aquino, Tuscany 1995 - \$46.00

**By the Glass:** Clos du Val Cabernet Sauvignon, Napa Valley 1998 - \$8.50

### CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

**White:** Corton Charlemagne, Grand Cru, Louis Latour 1998 - \$58.00

**Red:** Caymus Vineyards Cabernet Sauvignon, Special Selection, Napa Valley 1997 - \$185.00

For our more extensive selection, please ask your Sommelier.





## APPETIZERS

**Gratinated Seafood Crêpe** with Cheese on Light Tarragon Sauce

**Roasted Marinated Eggplant, Tomato, and Mozzarella** on Radicchio Rosso,  
Served with Italian Flat Bread

**Selected Fruit in an Iced Cup** with Raspberry Yogurt Topping

## SOUP AND SALAD

**Kansas City Beef Soup**

**Chilled Cream of Plum** with Low Fat Yogurt

Low-sodium soups are available upon request

**Heart of Boston Lettuce** with Marinated Carrot Salad and Belgian Endive

**Tossed Green Leaf Lettuce** with French Dressing, Mushrooms, and Croutons

Traditional favorite dressings available, plus today's specials:

**Fat-Free Roasted Pepper** or **Low Calorie Melon Yogurt Dressing**

## PASTA SPECIAL

**Fettucine with Garlic** with Oven-Dried Tomatoes and Herbed Goat Cheese

## SALAD ENTRÉE

**Créole Chicken Salad**

Grilled Mango, Tomatoes, Bell Peppers, and Mixed Greens,  
Tossed in Olive-Lemon-Ginger Vinaigrette

## MAIN FARES

**Seafood Paella**

Spanish Rice Dish with Saffron, Chicken, Sausage, and Assorted Fish,  
Garnished with Tomatoes, Bell Peppers, Onions, Olives, and Green Peas

**Piccata Milanese**

Veal Scallopini dipped in Egg and Parmesan Cheese, Sautéed in Clarified Butter,  
Served with Spaghetti, Tomato Basil Sauce, and Sautéed Green Peas

**Grilled Black Angus Filet Steak**

Accompanied with Black Pepper Flavored Gravy, Roasted Vegetables,  
Potato Croquettes, and Crumbled Blue Cheese

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

**Grilled Black Angus Sirloin Steak**

Served with Baked Potato and Vegetables of the Day, and Sauce Brunoise  
or

**Plain Grilled Chicken Breast**

Served with Spaghetti, Tomato-Basil Sauce, and Sautéed Green Peas

## SIDE ORDERS

**Steamed Vegetables    Baby Ratatouille    Steamed Rice**

**Fettuccine with Tomato Sauce    Roasted Vegetables    Green Peas**

**Buttermilk Mashed Potatoes    Potato Croquettes**

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**

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## SWEET FINALE

**Chef's Suggestion:**  
**Pumpkin Layered Cheese Cake with Fudge Sauce**  
**Crunchy Milk Chocolate Hazelnut Torta with Vanilla Ice Cream**  
**Banana Walnut Mousse with Fruit Sauce and Crisp Filo**  
**Sugar-Free Strawberry Passion Fruit Tart**  
**Sugar-Free Pineapple Pudding**  
**Homemade Cookies**  
**Assortment of Fruit in Season**  
**On the Lighter Side:**  
**Frozen Cappuccino Yogurt**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Mocha, Rum Raisin, or Strawberry Ice Cream**  
With your choice of Raspberry, Mango, or Butterscotch Topping  
**Freshly Frozen, Nonfat Cherry Vanilla and Cappuccino Yogurt**  
**Refreshing Vodka Lime Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Stilton Brie Bress Blue Gruyère Pepper Boursin**  
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:** Château d'Yquem, Sauternes 1990 - \$450.00  
**By the Glass:** Bonny Doon Muscat "Vin de Glacière," California - \$5.50