



Dinner

Friday, February 21, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
At Sea, Cruising the Chilean Fjords
Maître d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Assorted Seafood with Marinated Vegetable Bouquet and Creamy Lemon Dressing

Soupe de Poisson with Saffron and Rouille Croutons

Roasted Tom Turkey

On Corn Bread Stuffing, Served with Onion Mashed Potatoes,
Sautéed Green Beans, Cranberry Sauce, and Natural Herb Gravy

Honey Glazed Pecan Pie à La Mode

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 Iceberg Lettuce with Mushroom, Zucchini, and Eggplant Salad

Broiled Fresh Herb Marinated Grouper Fillet

Accompanied by Steamed Vegetables and Grilled Mushrooms

Freshly Frozen Pumpkin Yogurt

VEGETARIAN SELECTIONS

White Tomato Mousse with Gin and Pumpernickel on Tomato Confit and Basil Oil

Vegetable Broth with Leek Strudel

Vegetable Potato Lasagne

Gratinated with Mozzarella Cheese, Served with Broccoli Roses and Light Chive Sauce

Baked Passion Fruit Mousse 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: 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

Homemade Won Tons with Chicken and Vegetables,

Served with Egg Noodles and Dragon Sauce

Pistachio Crusted Goat Cheese Tower

with Sun-Dried Tomatoes and Pesto Vinaigrette

Iced Suprême of Tropical Fruit with Passion Fruit and Midori

SOUP AND SALAD

Beef Broth with Leek Strudel

Chilled Cream of Kadota Figs with Nonfat Yogurt

Low-sodium soups are available upon request

Spring Lettuce with Pear Slices, Crumbled Blue Cheese, and Sweet Walnuts

Heart of Iceberg Lettuce with Mushroom, Zucchini, and Eggplant Salad

Traditional favorite dressings available, plus today's specials:

Fat-Free Grapefruit Yogurt or **Low Calorie Tomato Herb Vinaigrette**

PASTA SPECIAL

Spaghetti Prince of Naples

Linguine with Bolognese, Creamy Mushroom and Tomato Sauce,
Topped with Parmesan Cheese

SALAD ENTRÉE

Grilled Petite Tuna Steak

On assorted Garden Greens, Garnished with Marinated Mushrooms, Fennel,
and Green Beans, Served with Balsamico Vinaigrette

MAIN FARES

Boiled Fresh Herb Marinated Grouper Fillet

On Risotto, Accompanied by Steamed Vegetables and Light Basil Sauce

Grilled Calf's Liver Venetian Style

Topped with Sautéed Onions and Apples, on Balsamic Flavored Gravy,
Served with Grilled Polenta Squares and Zucchini Wedges.

Grilled Black Angus Rib Eye Steak

Accompanied by Shallot Confit, Gratinated Cauliflower,
Sautéed Mushrooms, and Country Fried Potatoes

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

Grilled Filet Steak

With Sauce Béarnaise, Sautéed Mushrooms, Steamed Vegetables, and Baked Potato
with Sour Cream and Chives

or

Plain Grilled Salmon Fillet

Served with Sautéed Vegetable Spaghetti, Boiled Potatoes, and Parsley Butter

SIDE ORDERS

Zucchini Wedges Steamed Asparagus Sautéed Vegetables

Sautéed Mushrooms Risotto Onion Mashed Potatoes Steamed Rice

Spaghetti with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



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Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**
Executive Pastry Chef **Harald Neufang**

SWEET FINALE

Chef's Suggestion:

Honey Glazed Pecan Pie à la Mode

Chocolate Fudge Sheba with Raspberry Sauce

Baked Passion Fruit Mousse with Fudge Sauce

Sugar-Free Mocha Cream Cake

Sugar-Free Filo Cup Filled with Diet Ice Cream and Fresh Fruits

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen Pumpkin Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Spumoni, Strawberry, or Mint Chocolate Chip Ice Cream

With your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Pumpkin or Vanilla Yogurt

Refreshing Pineapple Mint Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Swiss Cheese Roquefort Brie St. Marcellin Münster

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 "Cuvée Crystal Cruises,"
Trockenbeerenauslese, Austria 1998 - \$48.00

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