



Dinner

Saturday, February 22, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
At Sea, en route to Valparaíso, Chile
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Fried Shrimp and Tasso on Five Pepper Jelly and Spicy Sauce

Creamy Tomato Soup with Fresh Basil

Roasted French Duck Bigarade

Served with Caramelized Orange Sauce, Braised Red Cabbage, and Williams Potatoes

Chocolate and Coffee Cake on Espresso Sauce and Vanilla 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:

Chicken Consommé with Rice

Roasted Skinless Duck Breast

Served with Steamed Vegetables and Natural Gravy

Freshly Frozen, Nonfat Raspberry Yogurt

VEGETARIAN SELECTIONS

Iced Pineapple, Strawberry, Plum, and Banana Cup

Creamy Tomato Soup with Fresh Basil

Potato Fingers

Sautéed in Fresh Spinach, with Forest Mushrooms and Roasted Tomato Wedges

Pistachio Napoleon Slice with Chocolate Sauce

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Chalk Hill Chardonnay, Sonoma County 1998 - \$52.00

By the Glass: Groth Winery Sauvignon Blanc, Napa Valley 2000 - \$7.00

RED WINE

By the Bottle: Sterling Vineyards Cabernet Sauvignon,
Diamond Mountain Ranch, Napa Valley 1999 - \$60.00

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

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Corton Charlemagne, Grand Cru, Louis Latour 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

Smoked Salmon Roses with Marinated Fresh Green Asparagus, Quail Egg, and Herb Yogurt Cream

Tossed Garden Greens
in Walnut Vinaigrette with Herb Toasties and Wild Mushrooms

Iced Pineapple, Strawberry, Plum, Banana Cup

SOUP AND SALAD

Chicken Consommé with Egg Noodles and Mushrooms

Chilled Cream of Apricot with Low-Fat Yogurt

Low-sodium soups are available upon request

Crunchy Boston Lettuce, Served with Chopped Plum Tomatoes, Red Onion Rings, and Lemon Basil Vinaigrette

Assorted Summer Salad with Feta Cheese, Garbanzo Beans, and Spring Onions

Traditional favorite dressings available, plus today's specials:

Fat-Free Yogurt Chive or **Low Calorie Herb Ranch Dressing**

PASTA SPECIAL

Fiammelle Pasta

Sautéed Shrimps, Oregano, Garlic, Tomatoes, and Feta Cheese

SALAD ENTRÉE

Marinated Roasted Tenderloin Salad

Thinly Sliced Beef Tenderloin on a Bed of Red Leaf and Boston Lettuce with Sliced Mozzarella Cheese and Grilled Forest Mushrooms, Tossed in Balsamic Vinaigrette

MAIN FARES

Broiled Halibut Fillet

Served with Pink Mustard Sauce, Sautéed Spinach, and Dill Potatoes

Roasted Veal Shanks

Served with Natural Gravy, Polenta Gnocchi, and Baked Vegetables

Herb Marinated Grilled Lamb Chops

Served with Roasted Potatoes, Sautéed Brussels Sprouts, and Borlotti Bean Ragoût

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

Grilled Filet Steak

With Sauce Béarnaise, Served with Baked Vegetables and Roasted Potatoes

or

Plain Grilled Chicken Breast

Served with Steamed Vegetables Potato Gnocchi, and Natural Gravy

SIDE ORDERS

Baked Vegetables

Sautéed Brussels Sprouts

Williams Potatoes

Sautéed Spinach

Braised Red Cabbage

Steamed White Rice

Spaghetti with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



Dessert

Saturday, February 22, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
In the Port of Puerto Montt, Chile

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

SWEET FINALE

Chef's Suggestion:

Chocolate and Coffee Cake on Espresso Sauce and Vanilla Ice Cream

Strawberry Tart with Caramelized Crust

Pistachio Napoleon Slice with Chocolate Sauce

Sugar-Free Apple Compote

Sugar -Free Puff Pastry filled with Tropical Fruits

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen, Nonfat Raspberry Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Mocha, Coconut, or Cherry Vanilla Ice Cream

With your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Raspberry or German Chocolate Yogurt

Refreshing Tangerine Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Blue Cheese Edam Camembert Bel Paese Tête de Moine

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 Eiswein" 1999 - \$8.00