



Dinner

Monday, February 24, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage II: "The Last Frontier & Beyond"
In the Port of Valparaíso, Chile
Maitre d'Hôtel **Josef Widmar** Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Chilled Seafood Cocktail with American Cocktail Sauce

Cream of Chicken with Sun-Dried Tomatoes and Peppers

Roasted Garlic and Rosemary Stuffed Leg of Lamb

Served with Potato Pear Gratin, Sautéed Spinach, Braised Turnips,
and Natural Mint Gravy

Chocolate Mocha Mousse Cake with Raspberry 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:

Cilantro-Flavored Artichoke Terrine with Marinated Quail Eggs

Roasted Garlic and Rosemary Stuffed Leg of Lamb

Served with Steamed Vegetables, Boiled Potatoes, and Natural Gravy

Freshly Frozen Raspberry Yogurt

VEGETARIAN SELECTIONS

Selected Fruit marinated in Campari with Blood Orange

Tofu Spinach Vegetable Cannelloni

Served on Tomato Basil Sauce and Stir Fried Vegetables

Tiramisù "Venezia" with Espresso Sauce

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

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

By the Glass: Ferrari-Carano Chardonnay, Alexander Valley 2000 – \$8.00

RED WINE

By the Bottle: Penfolds Bin 389 Cabernet Sauvignon, Shiraz,
South Australia 1999 – \$38.00

By the Glass: Acacia Pinot Noir, Carneros 2000 – \$8.00

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Far Niente Chardonnay, Napa Valley 2000 – \$70.00

Red: Barolo Clerico Mentin Ginestra, Piedmont, Italy 1998 – \$150.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Ragoût of Morels, Chicken, and Asparagus in Puff Pastry Bouchons
Cilantro-Flavored Artichoke Terrine with Marinated Quail Eggs
Selected Fruit Marinated in Campari with Mandarins and Strawberry

SOUP AND SALAD

Chicken Consommé with Herb Biscuit

Chilled Green Gazpacho

Low-sodium soups are available upon request

Mesclun of Lettuce with Goat Cheese, Roasted Macadamias, and Sliced Avocado

Heart of Iceberg Lettuce, Cucumber, Tomatoes, and Bell Peppers Rings

Traditional favorite dressings available, plus today's specials:

Fat-Free Sesame French or **Low Calorie Apple Cider Vinaigrette**

PASTA SPECIAL

Elbow Macaroni alla Cecca

Pasta with Fresh Tomato Sauce, Buffalo Mozzarella, Oregano, Thyme, and Marjoram

SALAD ENTRÉE

Roasted Duck Breast Salad

With Mixed Greens, Green Asparagus, Broccoli Roses, Parmesan Shavings, and Walnut Orange Dressing

MAIN FARES

Catch of the Day: Fresh Chilean Salmon

Served with Smoked Onion Purée, Barolo Red Wine Sauce, Boiled Potatoes, Glazed Carrots, and Zucchini Wedges

Chinese Sweet and Sour Prawns

Crisp Fried Prawns with Pineapples, Carrots, Bell Peppers, and Water Chestnuts, in a Delicious Sweet and Sour Sauce, Served with Steamed Rice

Grilled Marinated Rumpsteak

Served with Green Beans Wrapped in Bacon, Almond Croquettes, Grilled Tomato Wedges, and Sauce Béarnaise

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

Grilled Filet Steak

With Sautéed Spinach, Braised Turnips, and Baked Potato with Sour Cream and Sauce Béarnaise

or

Plain Grilled Chicken Breast

Served with Steamed Rice, Sautéed Carrot Wedges, and Natural Jus

SIDE ORDERS

Braised Turnips Spring Vegetables Green Beans

Grilled Tomato Wedges Sautéed Potatoes and Onions Baked Potato

Elbow Macaroni 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:

Chocolate Mocha Mousse Cake with Raspberry Sauce

Rhubarb Strawberry Streusel Tart with Vanilla Ice Cream

Tiramisù "Venezia" with Espresso Sauce

Sugar-Free Hazelnut Cream Cake

Sugar-Free Sour Orange Timbale

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen Nonfat Raspberry Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Pistachio, Coconut, or **Chocolate Ice Cream**

With your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Raspberry or **Butter Pecan Yogurt**

Refreshing Rock Melon Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Monterey Jack Gorgonzola Camembert Saint Loup Reblochon

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 (375ml.) 1998 – \$48.00

By the Glass: Bonny Doon Muscat "Vin de Glacière," California – \$5.50