



# Bon Voyage Dinner

Tuesday, February 25, 2003, Crystal Symphony,  
World Voyage III: "Romance of the South Pacific"  
At Sea, en route to Easter Island

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:

**Sautéed Jumbo Prawns** with Slow Roasted Vegetable Salad

**Alaskan Crab Soup** with Brie Cheese

**Broiled Fillet of Fresh Chilean Mero Fillets**

Served with Mustard Beurre Blanc, Spring Vegetables,  
Mashed Potatoes, and Slow-Roasted Tomatoes

**Chocolate Hazelnut Pudding Soufflé**

With Fudge Sauce and Vanilla Ice Cream

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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:

**Sliced Tomatoes and Mozzarella Cheese** with Basil-Balsamic Vinaigrette

**Broiled Fillet of Fresh Chilean Mero Fillets**

Served with Steamed Leaf Spinach, Boiled Potatoes,  
and Slow-Roasted Tomatoes

**Sugar-Free Coconut Snowball** with Chocolate Sauce

## VEGETARIAN SELECTIONS

**Forest Mushroom Terrine** with Tomato Coulis

**Cream of Vegetable Soup** with Fried Celery

**Eggplant Mousse "Provençale"** with Greek Feta Cheese,

Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato-Basil Sauce

**Banana Semifreddo** with Soft Berry Jello

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Beringer Vineyards "Private Reserve" Chardonnay,  
Napa Valley 1998 - \$50.00

**By the Glass:** Acacia Chardonnay, Carneros 2001 - \$8.00

### RED WINE

**By the Bottle:** Chimney Rock Cabernet Sauvignon,  
Napa Valley 1999 - \$52.00

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

### CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

**White:** Far Niente Winery Chardonnay, Napa Valley 2000 - \$70.00

**Red:** Brunello di Montalcino "Poggio alle Mura," Villa Banfi,  
Tuscany 1997 - \$95.00







## APPETIZERS

**Prosciutto with Apple and Watercress Salad,**  
Topped with Gruyère Shavings

**Forest Mushroom Terrine** with Tomato Coulis

**Tropical Fruit Cocktail** with Grand Marnier

## SOUP AND SALAD

**Beef Consommé** with Truffle Céléstine

**Chilled Lingonberry Soup** with Sour Cream

Low-sodium soups are available upon request

**Traditional Caesar Salad**

With Parmesan Shavings and Homemade Garlic Croutons

**Sliced Tomatoes and Mozzarella Cheese**

With Basil and Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials:

**Fat-Free Red Wine** or **Low-Calorie Italian Dressing**

## PASTA SPECIAL

**Penne alla Panna Rosa**

Italian Pasta with Tomatoes, Cream, and Fontina Cheese

## SALAD ENTRÉE

**Mixed Grill Salad** – Assorted Spring Greens with Peppercorn and Sun-Dried  
Tomato Vinaigrette, Topped with Grilled Herb-Marinated Chicken Breast,  
Filet Mignon, Lamb Chop, and Jumbo Prawns

## MAIN FARES

**Roasted Rack of Wisconsin Veal**

Served with Rosemary Gravy, Sautéed Forest Mushrooms,  
Angel Hair Pasta, and Steamed Asparagus

**Roasted Marinated Chicken Breast**

On Tomato Risotto, with Grilled Zucchini and Lemon Grass Sauce

**Grilled Black Angus Fillet Steak**

Served with Tomato-Bell Pepper-Basil Sauce,  
Country Fried Potatoes and Broccoli Roses

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

**Grilled Black Angus Sirloin Steak** served with Hollandaise Sauce,  
Grilled Tomato, Broccoli Roses, Sautéed Forest Mushroom,  
and Country Fried Potatoes

or

**Plain Grilled Salmon Fillet** served with Mashed Potatoes,  
Steamed Vegetables, and Dill Beurre Blanc

## SIDE ORDERS

**Steamed Asparagus    Broccoli Roses    Sautéed Zucchini Wedges**

**Country Fried Potatoes    Mashed Potatoes    Tomato Risotto**


**Penne with Tomato Sauce**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.







# Bon Voyage Dinner Dessert

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Executive Pastry Chef **Harald Neufang**

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## SWEET FINALE

### Chef's Suggestion:

**Chocolate Hazelnut Pudding Soufflé**  
with Fudge Sauce and Vanilla Ice Cream

**French Style Lemon Cheese Cake**

**Banana Semifreddo** with Soft Berry Jello

**Sugar-Free Chocolate Cream Puff**

**Assortment of Fruit in Season**

**Homemade Cookies**

### On the Lighter Side:

**Sugar-Free Coconut Snowball** with Chocolate Sauce

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Blueberry Cheesecake, Cookies 'n' Cream, or  
Cherry Vanilla Ice Cream**  
with your choice of Mango, Strawberry, or Butterscotch Topping

**Freshly Frozen, Nonfat New York Cheesecake or Peach Yogurt**

**Refreshing Mango Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**St. Marcellin Fontina Emmentaler Dana Blue Brie**

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 Trockenbeerenauslese Nr. 5 Rosé (375ml.),  
Austria 1996 – \$68.00

**By the Glass:** Kracher Eiswein, Austria 1999 – \$8.00

