



# Dinner

Thursday, February 27, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the South Pacific  
World Voyage III: "Romance of the South Pacific"  
At Sea, en Route to Easter Island, 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:

**Crab Cake** on Marinated Tomato Salad with Basil Oil

**Roasted Butternut Squash Soup** with Sunflower Seeds

**California Grilled Lamb Chops**

Presented on Gnocchi a la Romana with Sautéed Leaf Spinach,  
Gratinated Tomato, Cauliflower Roses, and Natural Gravy

**California Citrus Soufflé Cake** with Vanilla Sauce and Pistachio 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:

**Garden Mixed Greens** with Arugula, Tomatoes, and Parmesan Shavings

**Grilled Lamb Chops** on Steamed Spinach, Served with Cauliflower Roses,  
Gratinated Tomatoes, and Natural Gravy

**Hazelnut Ice Parfait** with Sour Cherries

## VEGETARIAN SELECTIONS

**Fresh Tropical Fruit** with Kiwi Wedges and Aged Sherry

**Roasted Butternut Squash Soup** with Sunflower Seeds

**Crispy Polenta** on Root Vegetables with Grilled Mushrooms,  
Wilted Greens, and Balsamic Vinaigrette

**Old Fashioned Pumpkin Pie à la Mode**

## 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:** Robert Mondavi Winery 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

**Salad of Roasted Duck Breast** with Artichokes and Green Beans

**Grilled Forest Mushrooms**

Marinated in Olive-Herb Vinaigrette with Spring Greens and Goat Cheese Crouton

**Fresh Tropical Fruit** with Kiwi Wedges and Aged Sherry

## SOUP AND SALAD

**Beef Broth** with Vermicelli Pasta

**Chilled Green Pea Soup** with Mint

Low-sodium soups are available upon request

**Garden Mixed Greens** with Arugula, Tomatoes, and Parmesan Shavings

**Pear, Endive, and Blue Cheese Salad** with Pear Dressing

Traditional favorite dressings available, plus today's specials:

**Fat-Free Mango, Passion Fruit or Low-Calorie Honey Dijon Vinaigrette**

## PASTA SPECIAL

**Linguine** with Lemon Oil, Fresh Lobster, Garlic, Plum Tomatoes, and Basil

## SALAD ENTRÉE

**Smoked Salmon Cucumber Salad**

Smoked Salmon on Spring Lettuce tossed with Creamy Dill Dressing,  
Served with Homemade Croutons

## MAIN FARES

**Grilled Fresh Swordfish Steak**

With California Vinaigrette, Served on Root Vegetables, with Roasted New Potatoes

**Fricassée di Pollo alla Cacciatore**

Braised Chicken in Tomato Sauce with Bell Peppers, Carrots, Celery, and  
Mushrooms, Served with Creamy Polenta and Sautéed Spinach

**Maple Glazed, Slow-Roasted Rack of Pork**

Served on Garlic Mashed Potatoes with Carrots,  
Fava Bean Stew, and Natural Gravy

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

**Grilled Black Angus Filet Steak** served with Creamy Polenta,

Gratinated Tomato, Sautéed Leaf Spinach, and Sauce Béarnaise

or **Plain Grilled Chicken Breast** Served with Garlic Mashed Potatoes,

Steamed Vegetables, and Natural Gravy

## SIDE ORDERS

**Root Vegetables    Broccoli Roses    Fava Bean Stew**

**Garlic Mashed Potatoes    Roasted New Potatoes**

**Linguine with Tomato Sauce**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.





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Executive Pastry Chef **Harald Neufang**

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## SWEET FINALE

**Chef's Suggestion: California Citrus Soufflé Cake**  
with Vanilla Sauce and Pistachio Ice Cream

**Old Fashioned Pumpkin Pie à la Mode**

**Hazelnut Ice Parfait** with Sour Cherries

**Sugar-Free Mango Chocolate Tart**

**Sugar-Free Rhubarb Mousse** with Fresh Strawberries

**Homemade Cookies**

**Assortment of Fruit in Season**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Butter Almond, Cherry Vanilla, or Strawberry Cheesecake Ice Cream**  
With Your Choice of Raspberry, Mango, or Butterscotch Topping

**Freshly Frozen, Nonfat Dutch Chocolate or Cherry Vanilla Yogurt**

**Refreshing Grapefruit-Campari Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Pepper Boursin Fromage de Chèvre Edam 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