



# Dinner

Friday, February 28, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage III: "Romance of the South Pacific"  
At Sea, en route to Easter Island, Chile  
Maître d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klockner**

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## CHEF'S SUGGESTIONS

Chef Jürgen Klockner has selected these dishes for this evening:

**Snow Crab Tower** with Salmon and Malossol Caviar,  
With Tomato Dressing and Olive Oil

**Roman Soup** with Pasta and Vegetables

**Broiled Fresh Chilean Salmon Fillet**  
Accompanied by Creamy Spinach, New Potatoes,  
Yellow Squash, and Sandefjord Butter Sauce

**White Chocolate Caramel Cheesecake** with Caramel 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:

**Fresh Green Asparagus** with Tomato-Herb Vinaigrette

**Sautéed Veal Scaloppine**  
With Steamed Spinach, Natural Gravy, Served with Young Vegetables

**Freshly Frozen, Nonfat Peach Yogurt**

## VEGETARIAN SELECTIONS

**Fresh Green Asparagus** with Tomato-Herb Vinaigrette

**Roman Soup** with Pasta and Vegetables

**Risotto Milanese** with Grilled Tofu, Mushrooms, and Fresh Herbs

**Vanilla-Strawberry Mille Feuille**

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Chateau Montalena Winery Chardonnay, Napa Valley 1999 - \$36.00

**By the Glass:** Groth Vineyards & Winery Sauvignon Blanc, Napa Valley 2001 - \$7.00

### RED WINE

**By the Bottle:** Clos du Val Cabernet Sauvignon, Napa Valley 1998 - \$34.00

**By the Glass:** Murphy-Goode Estate Winery Cabernet Sauvignon,  
Alexander Valley 2000 - \$6.50

### CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

**White:** Corton Charlemagne Gran Cru, Louis Latour 1998 - \$58.00

**Red:** Ornellaia, Ludovico Antinori, Tuscany 1999 - \$185.00

For our more extensive selection, please ask your Sommelier.





## APPETIZERS

**Fresh Oven-Baked Lobster Strudel** on Crayfish Sauce

**Fresh Green Asparagus** with Tomato-Herb Vinaigrette

**Assorted Supreme of Fruit** with Maraschino

## SOUP AND SALAD

**Chicken Consommé** with Butter Quenelles

**Chilled Beet Root Soup** with Sour Cream

Low-sodium soups are available upon request

**Fresh Spinach Salad** with Boiled Eggs, Sliced Mushrooms, and Crisp Bacon Bits, Marinated in Mustard Dressing

**Heart of Crisp Lettuce** with Potato Slices and Anchovies

Traditional favorite dressings available, plus today's specials:

**Fat-Free Tomato-Basil** or **Low Calorie Creamy Caesar Dressing**

## PASTA SPECIAL

**Tortiglioni Calabrese**

Italian Pasta with Capers, Anchovies, Olives, and Tomatoes

## SALAD ENTRÉE

**Grilled Chicken Breast Salad**

Grilled Vegetable Salad with Mixed Spring Greens, Tomatoes, Fresh Herbs, and Olives, Sprinkled with Pecorino Romano Cheese, and Topped with Sliced Grilled Chicken Breast

## MAIN FARES

**Pink-Roasted Breast of Duck**

With Mint Hazelnut Pesto, Parmesan Shavings, and Natural Gravy  
Served with Broccoli Roses and Pumpkin Gnocchi

**Pan-Fried Veal Scaloppine**

Stuffed with Porcini Mozzarella Herb Stuffing  
Served with Herb Risotto, Grilled Vegetables, and Jus

**Grilled Black Angus Filet Steak**

Accompanied by Green Peppercorn Sauce, Potato Croquette,  
Sautéed Green Asparagus, and Carrot Wedges

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

**Grilled Black Angus Sirloin Steak**

served with Baked Potato, Vegetables of the Day, and Pepper Hollandaise  
or

**Plain Grilled Chicken Breast**

Served with Tortiglioni, Broccoli Roses and Chunky Tomato Sauce

## SIDE ORDERS

**Creamy Spinach**    **Grilled Vegetables**    **Yellow Squash**

**Pumpkin Gnocchi**    **Baked Potato**    **Steamed Rice**

**Tortiglioni 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**

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## SWEET FINALE

### **Chef's Suggestion:**

**White Chocolate Caramel Cheesecake**  
with Caramel Sauce and Vanilla Ice Cream

**Vanilla-Strawberry Mille Feuille**

**"Bombe au Praline"** – Frozen Praline Cake

**Sugar-Free Citrus Mousse**

**Sugar-Free Baked Pear** in Puff Pastry

**Homemade Cookies**

**Assortment of Fruit in Season**

### **On the Lighter Side:**

**Freshly Frozen, Nonfat Peach Yogurt**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Pistachio, Espresso, or Double Caramel Ice Cream**  
with your choice of Raspberry, Mango, or Butterscotch Topping

**Freshly Frozen, Nonfat Cookies 'n Cream or Peach Yogurt**

**Refreshing Margarita Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Gouda Gorgonzola Camembert Pont l'Évêque Port Salut**

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