



Dinner

Sunday, March 2, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage III: "Romance of the South Pacific"
At Sea, en route to Pitcairn Island

Maître d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Warm Sautéed Sea Scallops with Olive Vegetable Vinaigrette
and Summer Greens

Potato Soup with Mushrooms and Truffle Oil

Macadamia Nut and Wasabi Crusted Pink Roasted Lamb Loin

Served with Balsamic Flavored Red Wine Sauce,
Stir-Fried Vegetables and Roasted Potatoes

Honey Glazed Pecan Pie à la Mode

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat, and sodium by offering these special selections:

Roasted Garlic Consommé

with Olive Croutons

Grilled Fresh Ahi Tuna Steak with Lemon

Accompanied by Steamed Green Asparagus and White Rice

Pineapple Mint Sherbet

VEGETARIAN SELECTIONS

Warm Goat Cheese Salad with Toasted Pistachios and Pesto Vinaigrette

Potato Soup with Mushrooms and Truffle Oil

Golden Fried Mozzarella Cheese

On Sautéed Spinach, Served with Grilled Tomatoes, Roasted Potatoes,
Parmesan Cheese, and a Light Basil Sauce

Baked Passion Fruit Mousse with Chocolate Sauce

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Matanzas Creek Chardonnay,
Sonoma County 1998 - \$42.00

By the Glass: Acacia Chardonnay, Careros 2000 - \$8.00

RED WINE

By the Bottle: Brunello di Montalcino d'Aquino, Tuscany 1995 - \$46.00

By the Glass: Cuvaison Merlot, Napa Valley 2000 - \$10.00

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Criots Bâtard Montrachet, Louis Latour 1995 - \$225.00

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

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Warm Goat Cheese Salad with Toasted Pistachios and Pesto Vinaigrette

Beef Carpaccio "Harry's Bar"

Chilled Cup of Fresh Fruit with Fresh Berries and Grand Marnier

SOUP AND SALAD

Roasted Garlic Consommé with Olive Croutons

Chilled Blackberry Yogurt Soup

Low-sodium soups are available upon request

Selection of Garden Spring Leaf Salad with Cucumbers, Plum Tomatoes, Belgian Endive, and Deep Fried Cheese Balls, Served with Sherry Walnut Dressing

Chopped Romaine Lettuce with Potatoes, Red Bell Peppers, Onions, and Oak Leaf Lettuce

Traditional favorite dressings available, plus today's specials:

Fat-Free Roasted Garlic or **Low Calorie Orange Mint Yogurt Dressing**

PASTA SPECIAL

Penne Rigate with Osso Buco Sauce, Vegetables, and Parmesan Cheese

SALAD ENTRÉE

Steak Salad – Grilled Sirloin Steak on a Bed of Summer Greens with Grilled Tomato, Roasted Bell Peppers, Oyster Mushrooms, and Lamb Lettuce with Balsamic Dressing

MAIN FARES

Grilled Fresh Ahi Tuna Steak

With Red Onion Sesame Crust on Buttermilk Mashed Potatoes, Surrounded by Steamed Vegetables and Apple Cider Vinaigrette

Crisp Lemon Herb Marinated Rotisserie Chicken

Served with Natural Gravy, Cranberry Relish, Roasted Shallots, Mushroom Pilaf Rice, and Assorted Sautéed Vegetables.

Grilled Rib Eye Steak

Served with Bacon Potato Hash, Sautéed Brussels Sprouts, Grilled Tomato, and Red Wine Sauce or Sauce Hollandaise

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

Grilled Black Angus Filet Steak Served with Young Vegetables, Hollandaise Sauce, and Baked Potato with Sour Cream and Chives

or

Grilled Salmon Fillet served with Assorted Sautéed Vegetables, Mushroom Rice Pilaf and Lemon Beurre Blanc

SIDE ORDERS

Sautéed Brussels Sprouts Broccoli Roses

Steamed Vegetables Grilled Tomato

Bacon Potato Hash Steamed Rice

Linguine with Tomato-Basil 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**

SWEET FINALE

Chef's Suggestion:

Honey Glazed Pecan Pie à la Mode

Chocolate Fudge Sheba with Raspberry Sauce

Baked Passion Fruit Mousse with Chocolate Sauce

Sugar-Free Mocha Cream Cake

Sugar-Free Baked Pear in Puff Pastry

Homemade Cookies

On the Lighter Side: Pineapple-Mint Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Rum Raisin, Rocky Road, or Strawberry Cheesecake Ice Cream
With Your Choice of Assorted Toppings

Freshly Frozen, Nonfat Chocolate or Raspberry Yogurt

Refreshing Pineapple-Mint Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Swiss Stilton Reblochon Brie St. Marcellin

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: Château Rieussec, Sauternes, France 1990 – \$95.00

By the Glass: Bonny Doon Muscat "Vin de Glacière,"
California 1999 – \$5.50