



Dinner

Tuesday, March 4, 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, U.K.

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 Fruits and Sauce Calypso

Light Creamy Red Onion Soup with Ginger

Baked Fresh Mahi Mahi Fillet in Parmesan Herb Crust,
Served with Lemon Beurre Blanc, Sautéed Vegetables, and Parsley Potatoes

White Chocolate Truffle Cake with Strawberry 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:

Chopped Garden Greens with Celery, Bell Peppers, Tomatoes, and Cucumbers

Sliced Roast Beef

With Steamed Rice, Garden Vegetables, and Natural Gravy

Freshly Frozen Butter Pecan Yogurt

VEGETARIAN SELECTIONS

Assorted Fresh Fruit Cup Flavored with Lemon Bacardi

Vegetable Consommé with Cheese Profiteroles

Grilled Eggplant Zucchini Tower with Mozzarella Cheese

Served with Tomato Sauce, Boiled Potatoes, and Broccoli Roses

Chocolate Brownie Ice Parfait with Brandy Cherries

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

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

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

RED WINE

By the Bottle: Schafer Winery Merlot, Napa Valley 1999 - \$48.00

By the Glass: Brunello di Montalcino D'Aquino, Tuscany 1995 - \$10.00

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

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

Red: Beringer "Private Reserve" Cabernet Sauvignon, Napa Valley 1996 - \$115.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

- Breaded Chilean Salmon Fillet** with Avocado Fan and Caviar Sour Cream
- Sweetbread Roses on Crunchy Garden Greens** with Sherry-Walnut Vinaigrette
- Assorted Fresh Fruit Cup** Flavored with Lemon Bacardi

SOUP AND SALAD

- Consommé Double** with Cheese Profiteroles
- Chilled Yogurt Peanut Butter Soup**
Low-sodium soups are available upon request
- Spring Lettuce** with Lollo Rosso, Red Oak Leaf, and Marinated Palm Hearts
- Romaine Lettuce** tossed in Creamy Garlic Dressing with Croutons
Traditional favorite dressings available, plus today's specials:
Fat-Free Red Wine or **Low Calorie Raspberry Vinaigrette**

PASTA SPECIAL

- Angel Hair**
Italian Pasta with Tomato Sauce, Red and Green Bell Pepper Julienne, Anchovies, Capers, Parsley, Garlic, and Olives

SALAD ENTRÉE

- Roasted Marinated Chicken Breast Salad**
Sliced Chicken Breast on a Bed of Crisp Greens, Tomatoes, Asparagus, Celery, Mango Bits, Boiled Egg, and Creamy Vinaigrette

MAIN FARES

- Traditional Roast Beef**
With Burgundy Red Wine Sauce or Hollandaise Sauce,
Served with Yorkshire Pudding, Sautéed Green Beans, and Grilled Tomatoes
- Herb Flavored Roasted Baby Veal Shank**
Served with Shallot Mashed Potatoes, Roasted Fennel,
Turnips, and Natural Gravy
- Seafood Risotto**
Italian Rice Dish with Tomato, Herbs, Lobster, Scallops, Prawns and Fresh Fish,
Garnished with Asparagus Tips and Parmesan Shavings
Upon your request, these **Traditional Main Fares** are also available:
- Grilled Filet Steak**
With Shallot Mashed Potatoes, Served with Sautéed Spinach and Pepper Hollandaise
or
- Grilled Salmon Steak**
Served with Chive Potatoes, Sautéed Vegetables, and Chervil Beurre Blanc

SIDE ORDERS

- Green Beans Grilled Tomatoes Garden Vegetables Broccoli Roses**
- Risotto Parsley Potatoes Steamed Rice**
- Spaghetti 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**

SWEET FINALE

Chef's Suggestion:

White Chocolate Truffle Cake with Strawberry Sauce

Rum Scented Almond Tart with Rum Raisin Ice Cream

Chocolate Brownie Ice Parfait with Brandy Cherries

Sugar-Free Coconut Custard

Sugar-Free Apricot Jalousie with Diet Ice Cream

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen, Nonfat Butter Pecan Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Butter Pecan, Macadamia Nut, or Double Fudge Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Butter Pecan or Raspberry Yogurt

Refreshing Figs Cassis Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Jarlsberg Camembert Saint Pauline

Fromages d' Chèvre Gorgonzola

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: Kracher "Cuvée Crystal Cruises,"

Trockenbeerenauslese, Austria 1998 – \$12.00