



Dinner

Wednesday, March 5, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage III: "Romance of the South Pacific"
At Sea, en route to Papeete

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Tempura Fried Soft Shell Crab on Crisp Greens and Red Pepper Aioli

Roasted Vegetable Soup with Basil Oil

Grilled Fresh Red Snapper Fillet

On Stir-Fried Greens, Roasted Fennel, and Sliced Grilled Potatoes,
Served with Red Pepper Sauce

Chocolate "Ooze" Cake with Vanilla Bean Cream and Chocolate Chip Ice Cream

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 Pineapple, Kiwi, and Banana Cup with Lemon Yogurt Topping

Broiled Chicken Breast

Served with Grilled Bell Peppers, Onions, Tomatoes, Steamed Rice, and Green Pea Sauce

Refreshing Banana Colada Sherbet

VEGETARIAN SELECTIONS

Vegetable Sticks with Dipping Sauce

Roasted Vegetable Soup with Basil Oil

Spinach Cheese Cannelloni

with Two Sauces and Grilled Asparagus

Vanilla Ice Parfait with Strawberry Rhubarb Compôte

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

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

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

RED WINE

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

By the Glass: Acacia Winery Pinot Noir, Carneros 2000 - \$8.00

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Bâtard Montrachet Grand Cru, Domaine Leflaive 1998 - \$285.00

Red: Robert Mondavi Winery Reserve Cabernet Sauvignon, Napa Valley 1997 - \$145.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Lemon Flavored Smoked Salmon with Spring Greens, Lemon Honey Dressing, and Onion Baguette

French Goat Cheese Stuffed Eggplant Roll on Tomato Salsa and Summer Greens

Fresh Pineapple, Kiwi, and Banana Cup with Lemon Yogurt Topping

SOUPS AND SALADS

Beef Consommé with Liver Quenelles

Chilled Strawberry Soup with Low-Fat Yogurt

Low-sodium soups are available upon request

Tossed Iceberg Lettuce Salad with White Beans, Celery, Tomatoes, and Bell Peppers in Herb Walnut Vinaigrette

Boston Lettuce Leaf Salad with Artichoke Hearts, Chopped Egg, and Russian Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Carrot Yogurt or **Low-Calorie Creamy Italian Dressing**

PASTA SPECIAL

Fettucine with Prosciutto, Asparagus, and Light Cream Sauce

SALAD ENTRÉE

Tortilla Turkey Salad with Citrus Fruits

Marinated Grilled Turkey Loin on a Bed of Crunchy Garden Greens, Corn Salad, Belgian Endive, and Orange Dressing

MAIN FARES

Pan-Seared Herb Marinated Pink Lamb and Venison Tenderloin

On White Bean Stew, Served with Potato Onion Strudel and Thyme Flavored Gravy

Old-Fashioned Baked Virginia Ham

Prepared with a Sugar-Honey Glaze, Natural Gravy, Sautéed Brussels Sprouts, and Onion Mashed Potatoes

Grilled Sirloin Steak

Served with Grilled Bell Peppers, Onions, Tomatoes, and Berni Potatoes
On Natural Gravy with Mushrooms

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

Grilled Filet Steak with Natural Gravy and Mushrooms,

Served with Onion Mashed Potatoes and Sautéed Brussels Sprouts
or

Plain Grilled Veal Scaloppine with Angel Hair Pasta, Vegetables,
And Tomato-Butter Sauce

SIDE ORDERS

Grilled Bell Peppers Sautéed Spinach Steamed Seasonal Vegetables

Sautéed Brussels Sprouts Berni Potatoes Onion Mashed Potatoes

Fettucine with Tomato Sauce Steamed Rice

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:

Chocolate "Ooze" Cake with Vanilla Bean Cream and Chocolate Chip Ice Cream

Almond Cream Puffs with Mocha Sauce

Vanilla Ice Parfait with Strawberry Rhubarb Compôte

Sugar-Free Apple Custard Pie

Sugar-Free Sour Cherry Crumble Tartlet

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Refreshing Banana Colada Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Double Caramel, Double Fudge, or Cookies 'n' Cream Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Cheesecake or Peach Yogurt

Refreshing Banana Colada Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Fontina Dana Blue Brie Garlic Boursin Le Cremerin

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: Bonny Doon Muscat, Vin de Glacière, California 1999 – \$22.00

By the Glass: Kracher "Cuvée Crystal Cruises,"
Troockenbeerenauslese, Austria 1998 – \$12.00