



# Dinner

Friday, March 7, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage III: "Discovery of the Americas"  
At Sea, en route to Papeete, Tahiti  
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:

**Chilled Crab Meat with Greens and Avocado Wedge,**  
Sprinkled with Cilantro Lemon Vinaigrette

**Bergen's Fiske Soup**

**Chef Jürgen's Childhood Favorite Wiener Schnitzel**

Breaded Veal Cutlet, Deep-Fried in Clarified Butter,  
Served with Traditional Garnish, Garden Green Peas, Carrots, and Parsley

**Sacher Chocolate Cake** with Whipped 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 Pineapple, Passion Fruit, and Banana Cup**

**Grilled Fresh Dourade Fillet**

On Grilled Asparagus, Boiled Potatoes, and Broiled Plum Tomatoes,  
Topped with Lemon Wedges

**Nonfat Cherry Vanilla Frozen Yogurt**

## VEGETARIAN SELECTIONS

**Roasted Eggplant Terrine** with Marinated Young Garden Greens

**Chilled Sweet Corn Soup** with Cilantro

**Vegetable Lasagne**

Served on Chunky Tomato-Basil Sauce

**Frozen Pumpkin Mousse Cake** with Caramel Sauce

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

**By the Bottle:** Chalkhill Chardonnay, Sonoma County 1998 – \$52.00

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

### RED WINE

**By the Bottle:** Chimney Rock Cabernet Sauvignon, Napa Valley 1999 – \$52.00

**By the Glass:** Robert Mondavi Merlot, Napa Valley 1998 – \$8.00

### CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

**White:** Bâtard Montrachet, Domaine Leflaive 1998 – \$285.00

**Red:** Sassicaia, Tenuta San Guido, Tuscany 1996 – \$140.00

For our more extensive selection, please ask your Sommelier.



## APPETIZERS

**Salad of Roasted Chicken Breast, Zucchini, Mushroom, and Black Olives,**  
Tossed with Balsamic Vinaigrette

**Roasted Eggplant Terrine** with Marinated Young Garden Greens

**Fresh Pineapple, Passion Fruit, and Banana Cup** with Kahlua

## SOUP AND SALAD

**Beef Consommé** with Cheese Ravioli

**Chilled Sweet Corn Soup** with Chili Crab Salsa

Low-sodium soups are available upon request

**Heart of Romaine Lettuce** with Warm Bacon Dressing and Herb Toasties

**Marinated Assorted Bean Salad** on Boston Leaves

Traditional favorite dressings available, plus today's specials:

**Fat-Free Caesar Dressing** or **Low-Calorie Lemon Basil Vinaigrette**

## PASTA SPECIAL

**Pappardelle al Pesto**

With Olive Oil, Basil, Pine Nuts, Garlic, and Parmesan Cheese

## SALAD ENTRÉE

**Ensalada Camarón**

Grilled Marinated Shrimp on Eggplant, Bell Pepper, and Tomato Salad,  
Topped with Crisp Tortilla Julienne and Palm Hearts

## MAIN FARES

**Grilled Fresh Dourade Fillet**

Accompanied by Tomato Lobster Vinaigrette, Pine Nut Risotto, and Sautéed Greens

**Grilled Jumbo Prawns**

Served on Angel Hair Pasta with Green Asparagus, Light Creamy Herb Sauce,  
And Tomato Confit

**Grilled Black Angus Sirloin Steak**

Served with Mustard Hollandaise, Sautéed Mushrooms,  
Deep-Fried Cauliflower, and Baked Potato with Sour Cream and Bacon

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

**Grilled Black Angus Filet Steak**

Served with Sautéed Mushrooms, Green Asparagus, Baked Potato, and  
Hollandaise Sauce

or

**Plain Grilled Chicken Breast**

On Mashed Potatoes, Served with Steamed Vegetables, and Natural Gravy

## SIDE ORDERS

**Green Peas   Steamed Vegetables   Deep Fried Cauliflower**  
**Pine Nut Risotto   Steamed Rice   Mashed Potatoes**  
**Pappardelle 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:**  
**Sacher Chocolate Cake** with Whipped Cream  
**Frozen Pumpkin Mousse Cake** with Caramel Sauce  
**Macaroon Tart** with Fresh Fruit Mango Vanilla Sauce  
**Sugar-Free Chocolate Custard**  
**Sugar-Free Sour Cherry Cream Cheese Strudel**  
**Homemade Cookies**  
**Assortment of Fruit in Season**  
**On the Lighter Side:**  
**Nonfat Cherry Vanilla Frozen Yogurt**

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## ICE CREAM, FROZEN YOGURT, SHERBET

**Vanilla, Rocky Road, Cinnamon, or Strawberry Cheesecake Ice Cream**  
with your choice of Raspberry, Mango, or Butterscotch Topping  
**Freshly Frozen, Nonfat Cherry Vanilla or German Chocolate Yogurt**  
**Refreshing Lychee Nut Sherbet**

## SELECTIONS FROM THE CHEESE TROLLEY

**Edam Roquefort Brie Tomme de Savoie Bresse Blue**  
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 "Grand Cuvée"  
Nr. 12 Trockenbeerenauslese, Austria (375ml.) 1995 - \$88.00  
**By the Glass:** Kracher Cuvée Eiswein, Austria 1999 - \$8.00