



Dinner

Saturday, March 8, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage III: "Romance of the South Pacific"
In the Port of Papeete, Tahiti, French Polynesia

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Jumbo Prawns on Marinated Crisp Vegetables and Cream Herb Dressing

Chicken Broth with Matzo Balls

Grilled Fresh Grouper Fillet

On Lobster Potato Hash with Brunoise of Vegetables and Asparagus,
Surrounded by Lemongrass Flavored Beurre Blanc

Chocolate Macadamia Nut Brownie

with Rum Raisin 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:

Tropical Fruit Cup with Mango and Grapefruit Segments

Roasted Farmland Chicken Breast

Without Skin, Served with Vegetable Purée and Roasted Potatoes

Refreshing Cranberry Sherbet

VEGETARIAN SELECTIONS

Roasted Red Beet Napoleon with Sherry Walnut Vinaigrette

Cream of Sweet Potato

Potatoes au Gratin

Layers of Potato stuffed with Spinach, Tomato, and Vegetables,
On a Light Zucchini Sauce

Piña Colada Cake

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Grgich Hills Winery Chardonnay, Napa Valley 1999 – \$52.00

By the Glass: Mulderbosch Sauvignon Blanc, Stellenbosch, South Africa 2001 – \$7.00

RED WINE

By the Bottle: "Seña" Cabernet Sauvignon, Errazuriz-Mondavi,
Aconcagua Valley 1998 – \$75.00

By the Glass: Clos du Val Cabernet Sauvignon, Napa Valley 1998 – \$8.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Corton-Charlemagne, Louis Latour 1998 – \$58.00

Red: Ornellaia Ludovico Antinori, Tuscany 1996 – \$175.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Gratinated Seafood Crepe with Cheese on a Light Tarragon Sauce

Roasted Beet Napoléon with Sherry Walnut Vinaigrette

Tropical Fruit Cup with Mango, Grapefruit Segments, and Crème de Cacao

SOUP AND SALAD

Red Bean Soup with Sausages

Chilled Papaya and Pineapple Soup with Ginger

Low-sodium soups are available upon request

Heart of Boston Lettuce Salad with Marinated Daikon Root and Carrot Salad

Tossed Iceberg Lettuce Salad with Tropical Fruit Dressing, Papaya, and Sweet Walnuts

Traditional favorite dressings available, plus today's specials:

Fat-Free Honey-Lime or **Low-Calorie Apple-Yogurt Dressing**

PASTA SPECIAL

Linguine Pasta with Chicken Bolognese

SALAD ENTRÉE

Salad of Grilled Fresh Tuna Steaks

On a Bed of Crisp Garden Greens with Green Asparagus, Mushrooms, Olives, and Broccoli Salad in Herb Vinaigrette

MAIN FARES

Oven-Baked Farmland Chicken Breast

Stuffed with Brie Cheese and Green Asparagus, Served with Herb Gravy, Rice Galettes, and Braised Tomatoes

Grilled Pork Medallions on Truffle Rösti

Topped with Sautéed Spinach and Gratinated with Sauce Hollandaise, Served with a Duet of Sauces and Carrot Wedges

Pan-Fried Calf's Liver "Venetian Style"

Topped with Sautéed Onions and Apples, Served on Balsamic Flavored Sauce, Accompanied by Mashed Potatoes and Lentil Stew

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

Grilled Sirloin Steak

With Cauliflower Roses, Carrot Wedges, Baked Potato, and Sauce Choron
or

Plain Grilled Salmon Fillet

Served with Steamed Vegetables, New Potatoes, and Herb Beurre Blanc

SIDE ORDERS

Steamed Vegetables **Carrot Wedges** **Cauliflower Roses**

Sautéed Spinach **Steamed Rice** **Mashed Potatoes**

Lentil Stew **Linguine Pasta 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**

SWEET FINALE

Chef's Suggestion:
Chocolate Macadamia Nut Brownie with Rum Raisin Ice Cream
Piña Colada Cake
White Mocha Mousse with Chocolate Sauce and Fruit Salsa
Sugar-Free Apple Cake
Sugar-Free Strawberry Mille Feuille
Homemade Cookies
Assortment of Fruit in Season
On the Lighter Side:
Refreshing Cranberry Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET
Vanilla, Coconut, Mint Chocolate, or Spumoni Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Nonfat Vanilla or Cookies 'n' Cream Yogurt
Refreshing Red Wine Sherbet

SELECTIONS FROM THE CHEESE TROLLEY
Provolone Gorgonzola Camembert
Jarlsberg Tête de Moine
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 Cuvée Crystal Cruises,
Troockenbeereauslese, Austria (375ml.) 1998 - \$48.00

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