



Dinner

Sunday, March 9, 2003, Crystal Symphony, World Cruise 2003
World Voyage III: "Romance of the South Pacific"
In the Port of Huahine, Society Islands, French Polynesia
Maître d'Hôtel **Josef Widmar**, Executive Chef **Jürgen Klocker**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Crisp Fried Shrimp Roll with Hot Mustard Plum Sauce

Kansas City Beef Soup

Old Fashioned Grilled Black Angus T-Bone Steak

With Garlic Herb Butter, Served with Roasted Vegetables
and Baked Potatoes with Sour Cream and Bacon

Pumpkin Layered Cheesecake with Fudge 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:

Chilled Fruit Cup with Banana Liqueur

Roasted Turkey Breast

With Steamed Rice, Garden Vegetables, and Natural Jus

Refreshing Vodka Lime Sherbet

VEGETARIAN SELECTIONS

Homemade Vegetable Terrine with Tarragon Vinaigrette

Vegetable Broth with Corn Cake

Golden Fried Tofu Cakes

On Grilled Vegetables, Sautéed Greens, and Light Herb Sauce

Banana Walnut Mousse with Fresh Fruit and Crisp Filo

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Château Montelena Winery Chardonnay, Napa Valley 1999 – \$36.00

By the Glass: Matanzas Creek Winery Sauvignon Blanc, Sonoma County 2000 – \$7.50

RED WINE

By the Bottle: Jordan Cabernet Sauvignon, Alexander Valley 1998 – \$68.00

By the Glass: Chateau Coufran, Haut-Medoc, Bordeaux 1999 – \$7.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

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

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

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Baked Potato filled with Smoked Sturgeon with Caviar

Homemade Vegetable Terrine with Tarragon Vinaigrette

Chilled Fruit Cup with Banana Liqueur

SOUP AND SALAD

Chicken Broth with Mint, Coriander, and Lemongrass

Chilled Tropical Passion Fruit Soup with Low Fat Yogurt

Low-sodium soups are available upon request

Crisp Garden Greens tossed with Bella Vista Dressing and Mango Chunks

Marinated Tomato Salad with Chopped Onions and Herbs

Traditional favorite dressings available, plus today's specials:

Fat-Free Ranch or **Low Calorie Yogurt Cucumber Dill Dressing**

PASTA SPECIAL

Cheese Ravioli

In Olive Oil, Parsley, Plum Tomatoes, and Parmesan Cheese

SALAD ENTRÉE

Lamb Salad

Grilled Lamb Chops, Assorted Baby Greens with Marinated Tomato and Fennel,
Tossed with Feta Cheese and Sunflower Seeds

MAIN FARES

Broiled Chilean Salmon Fillet

On Horseradish Mashed Potatoes,
Accompanied by Sautéed Vegetables and Pernod Sauce

Whole Roasted Tom Turkey

With Orange-Sage Stuffing, Giblet Gravy, Cranberry Sauce,
Creamy Peas and Silver Onions, and Mashed Sweet Potatoes

Osso Buco Cremolata

Braised Veal Shanks in Garlic Herb Sauce,
Served with Grilled Polenta and Steamed Vegetables

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

Grilled Filet Steak with Garlic Herb Butter, Served with Roasted Vegetables
and Baked Potato with Sour Cream and Bacon

or

Apple Curry Flavored Chicken Breast,

Served with Steamed Rice, Sautéed Vegetables, and Natural Jus

SIDE ORDERS

Roasted Vegetables **Creamy Peas and Silver Onions**

Mashed Sweet Potatoes **Steamed Vegetables**

Baked Potato with Sour Cream and Bacon

Spaghetti with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



Dessert

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

Executive Pastry Chef **Harald Neufang**

SWEET FINALE

Chef's Suggestion:

Pumpkin Layered Cheesecake with Fudge Sauce

Crunchy Milk Chocolate Hazelnut Torta with Vanilla Ice Cream

Banana Walnut Mousse with Fresh Fruit and Crisp Filo

Sugar-Free Pineapple Pudding

Sugar-Free Strawberry Passion Fruit Tart

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Refreshing Vodka Lime Sherbet

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Strawberry Cheesecake, Rocky Road, or Spumoni Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Cappuccino or Butter Pecan Yogurt

Refreshing Vodka Lime Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Dana Blue Petit Pont l'Évêque Brie Bel Paese Fontina

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 Yquem, Sauternes, France (375ml.) 1993 – \$185.00

By the Glass: Kracher Eiswein, Austria 1999 – \$8.00