



French Dinner

Tuesday, March 11, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage III: "Romance of the South Pacific"
At Sea, en route to Apia, Western Samoa

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Escargots Bourguignons – Burgundy Snails in Garlic Herb Butter

French Onion Soup

Pink Roasted Rack of Lamb

In Garlic Herb Crust with Mint Flavored Natural Jus,
Ratatouille Niçoise, Sautéed Brussels Sprouts, and Gratinated Potatoes

Soufflé Grand Marnier with Sauce Negresco

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat, and sodium by offering these special selections:

Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

Grilled Farmland Chicken Breast

Served with Steamed Asparagus, Cauliflower, and Natural Jus

Nonfat Frozen Cappuccino Yogurt

VEGETARIAN SELECTIONS

Vegetable Salad Niçoise

Vichyssoise with Bell Pepper Mousse

Vegetable Stuffed Ravioli on Sautéed Spinach in a Light Sage Sauce

Glace aux Framboises – Raspberry Ice Parfait

HEAD SOMMELIER'S SUGGESTIONS

CHAMPAGNE

By the Bottle: Taittinger Comtes de Champagne, Reims 1994 – \$110.00

By the Glass: Veuve Clicquot, Ponsardin Reims NV – \$12.00

WHITE WINE

By the Bottle: Château Carbonnieux, Graves 1999 – \$48.00

By the Glass: Pouilly Fuissé, Louis Jadot, Burgundy, France 2000 – \$8.00

RED WINE

By the Bottle: Château Bourgneuf, Pomerol 1996 – \$58.00

By the Glass: Château de Sales, Pomerol 1995 – \$10.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Le Montrachet, Marquis de Laguiche,
Joseph Drouhin 1996 – \$375.00

Red: Château Latour, Pauillac 1988 – \$375.00

For a more extensive selection, please ask your Sommelier.



APPETIZERS

Lobster Salad Américaine, Served with Light Creamy Crayfish Dressing
Crackling Salad with Smoked Duck Breast, Tossed in French Dressing
Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

SOUP AND SALAD

Beef Consommé with Foie Gras Profiteroles

Vichyssoise with Bell Pepper Mousse

Low sodium soups are available upon request

Panache of Mixed Greens Salad

With Radicchio, Chopped Egg, and Dijon Mustard Dressing

Vegetable Salad Niçoise

Green Beans, Tomato, Onions, Boiled Potato,
Black and Green Olives, and Red and Green Bell Peppers

Traditional favorite dressings available, plus today's specials:

Fat-Free Red Wine and **Low Calorie Raspberry Vinaigrette Dressing**

PASTA SPECIAL

Rigatoni Boscaioli

Italian Pasta with Pancetta, Mushrooms, Onions, and Tomatoes

SALAD ENTRÉE

Scallops Salad

Pan-Fried Sea Scallops on a Bed of Mixed Greens, Grilled Eggplant,
Zucchini, Tomatoes, and Mushrooms, Served with Lemon-Herb Dressing

MAIN FARES

Broiled Fillet of Lemon Sole

On Grilled Potatoes, Served with Saffron Garlic Sauce,
and Sautéed Vegetables

Coq au Vin

Braised Chicken in a Burgundy Wine Sauce,
Garnished with Glazed Silver Onions, Mushrooms, and Bread Croutons,
Served in a Nest of Buttered Fettucine and Broccoli Roses

Délice de Veal à la Mama

Veal Cordon Bleu with Mashed Potatoes, Sautéed Mushrooms,
and Carrot Wedges

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

Grilled Black Angus Sirloin Steak served with Ratatouille, Haricots Verts,
Gratin Potatoes, and Garlic-Herb Butter

or

Plain Grilled Salmon Fillet

Served with Sautéed Spinach, Red Skin Potatoes,
and Lemon Caper Beurre Blanc

SIDE ORDERS

Assorted Vegetables **Ratatouille Niçoise**

Red Skin Potatoes **Gratinated Potatoes**

Steamed White Rice **Sautéed Spinach**

Rigatoni 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:

Soufflé Grand Marnier with Sauce Negresco

French Apple Tart with Vanilla Ice Cream

Glace aux Framboises – Raspberry Ice Parfait

Sugar-Free Spicy Apple Sauce Custard

Sugar-Free Vanilla Profiteroles with Diet Chocolate Sauce

Assortment of Fruit in Season

Petits Fours and **Chocolate Truffles**

On the Lighter Side:

Nonfat Frozen Cappuccino Yogurt



ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Pistachio, Rum Raisin or **Butter Almond Ice Cream**
with your choice of Chocolate, Strawberry, or Butterscotch Sauce

Nonfat, Freshly Frozen Banana or **Cappuccino Yogurt**

Refreshing Beaujolais-Kir Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

French Goat Cheese **Blue Cheese** **Brie** **Livarot** **Pepper Boursin**

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

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

