



# Dinner

Saturday, March 15, 2003, Crystal Symphony  
World Cruise 2003: Wonders of the Southern Seas  
World Voyage III: "Romance of the South Pacific"  
At Sea, en route to Auckland, New Zealand

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:

**Crabmeat Enchiladas** with Corn and Tomato Salsa

**Chicken Consommé** with Meat Balls

**Broiled Fresh Orange Roughy**

on Sautéed Spinach, Served with Parsley Potatoes and Spring Vegetable Beurre Blanc

**Sour Cherry Bread and Butter Pudding**

with Vanilla Sauce and Rum Raisin Ice 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:

**Asparagus, Broccoli, and Cauliflower Terrine** with Herb Vinaigrette

**Broiled Fresh Orange Roughy**

with Steamed Vegetables, White Rice, and Tomato Lemon Confit

Freshly Frozen, Nonfat Vanilla Yogurt

## VEGETARIAN SELECTIONS

**Iced Pineapple, Strawberry, Mango, and Banana Cup**

**Vegetable Consommé** with Pasta

**Celery Root Piccata**

With Chunky Tomato Sauce, Vegetable Wedges, and Spaghetti

**Spanish Vanilla Cake** with Chocolate Ice Cream

## HEAD SOMMELIER'S SUGGESTIONS

### WHITE WINE

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

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

### RED WINE

**By the Bottle:** Brunello di Montalcino Castello Banfi, Tuscany 1997 – \$75.00

**By the Glass:** Frog's Leap Zinfandel, Napa Valley 1997 – \$8.00

### CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

**White:** Meursault Pierre Matrot, Burgundy – \$58.00

**Red:** Château Ducru Beaucaillou, Saint Julien 1994 – \$95.00

For our more extensive selection, please ask your Sommelier.



## APPETIZERS

**Seafood Rendezvous** – Crab Claws, Baby Shrimps, Jumbo Prawns, and Mussels with Three Sauces

**Asparagus, Broccoli, and Cauliflower Terrine** with Herb Vinaigrette

**Iced Pineapple, Strawberry, Papaya, Banana Cup**

## SOUP AND SALAD

**Roasted Bell Pepper Soup** with Parmesan Croutons

**Chilled Apple and Cranberry Soup**

Low-sodium soups are available upon request

**Crunchy Iceberg Lettuce**, Served with Chopped Plum Tomatoes, Red Onion Ring, and Lemon Basil Vinaigrette

**Assorted Summer Salad** with Feta Cheese, Garbanzo Beans, and Spring Onions

Traditional favorite dressings available, plus today's specials:

**Fat-Free Yogurt Chive** or **Low Calorie Herb Ranch Dressing**

## PASTA SPECIAL

**Fettucine** with Garlic, Oven-Dried Tomatoes, and Herbed Goat Cheese

## SALAD ENTRÉE

**Marinated Steak Salad** – Thinly Sliced Grilled Sirloin on a Bed of Curly Endive, Red Leaf, and Romaine, with Sliced Mozzarella Cheese and Grilled Shiitake Mushrooms, Tossed in Balsamic Vinaigrette

## MAIN FARES

**Roasted Chicken Breast**

Stuffed with Sun-Dried Tomatoes, Spinach, and Ricotta Cheese, Served with Parsley Flavored Cauliflower, Risotto, and Herb Gravy

**Sautéed Sea Scallops**

On Vegetable Ravioli, Accompanied by Saffron Tomato Sauce and Broccoli Roses

**Grilled Australian Lamb Chops**

With Forest Mushrooms, Served with Sautéed Green Beans, White Bean Mashed Potatoes, Baked Tomato Wedges, and Thyme

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

**Grilled Sirloin Steak** with Sauce Béarnaise,

Served with Cauliflower Roses, Green Beans, and Baked Potato

or

**Broiled Halibut Fillet** served with Mashed Potatoes, Steamed Vegetables, and Beurre Blanc

## SIDE ORDERS

Broccoli Roses    Steamed Vegetables    Sautéed Forest Mushrooms

Steamed Rice    Sautéed Green Beans    Mashed Potatoes

**Fettucine with Tomato Sauce    Vegetable Ravioli**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.