

Saint Patrick's Day Dinner

Monday, March 17, 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**

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Smoked Salmon Terrine with Spinach and Yogurt Herb Dressing,
Served with a Walnut Baguette

Green Split Pea Soup with Whole Wheat Croutons

Boiled Brisket of Corned Beef on Horseradish Sauce,
Braised Cabbage, Sautéed Turnips, and Boiled Potatoes
or

Irish Stew – Lamb Cubes, Potatoes, Cabbage, Onions, and Carrots,
simmered in their own Broth

Pistachio Ice Parfait with Fudge Sauce

VEGETARIAN SELECTIONS

Selected Fruit marinated in Campari with Grapefruit Segments

Vegetable Broth with Herb Biscuit

Sautéed Vegetables stuffed in Filo Pastry Pockets

Served on Carrot and Cabbage Sauce and Sautéed Greens

Lilikoi Cheesecake

ON THE LIGHTER SIDE

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

Herb Wrapped Beef Carpaccio with Mustard, Mixed Greens,
and Shaved Parmesan Cheese

Roasted Skinless Duck Breast

Served with Steamed Vegetables and Natural Gravy

Freshly Frozen, Nonfat Pistachio Yogurt

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Hermitage Blanc, E. Guigal, Rhône Valley 1998 – \$38.00

By the Glass: Ferrari-Carano Winery Chardonnay, Alexander Valley 2000
– \$8.00

RED WINE

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

By the Glass: Acacia Pinot Noir, Carneros 2001 – \$8.00

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

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

Red: Château Cos D'Estournel, Saint Estèphe 1986 – \$160.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Chilled Lobster Cocktail with Horseradish Cocktail Sauce

Ragoût of Morels, Chicken, and Asparagus in Puff Pastry Bouchons

Selected Fruit Marinated in Campari with Grapefruit Segments

SOUP AND SALAD

Beef Consommé with Herb Biscuit

Chilled Banana and Strawberry Soup

Low-sodium soups are available upon request

Tossed Garden Greens with Toasted Pine Nuts, Belgian Endive, and Tomatoes, Marinated in Italian Herb Vinaigrette

Heart of Boston Lettuce with Oranges, Grapes, and Sliced Red Onion

Traditional favorite dressings available, plus today's specials:

Fat-Free Sesame French or **Low Calorie Apple Cider Vinaigrette**

PASTA SPECIAL

Elbow Macaroni alla Cecca

Pasta with Fresh Tomato Sauce, Buffalo Mozzarella, Oregano, Thyme, and Marjoram

SALAD ENTRÉE

Apple Potato Salad with Blue Cheese and Grilled Filet Mignon, Served on Crunchy Salad with Herb Vinaigrette

MAIN FARES

Grilled Fresh Hapuka Fillet

Accompanied by Tomato Avocado Vinaigrette, Sautéed Red Skin Potatoes, and Broccoli Roses

Roasted French Duck Bigarade

Served with Caramelized Orange Sauce, Braised Red Cabbage and Williams Potatoes

Chinese Sweet and Sour Prawns

Crisp Fried Prawns with Pineapples, Carrots, Bell Peppers, and Water Chestnuts in a Delicious Sweet and Sour Sauce, Served with Steamed Rice

Grilled Black Angus Sirloin Steak

Served with Green Beans wrapped in Bacon, Baked Potato with Sour Cream and Chives, Corn on the Cob, Broiled Tomato, and Sauce Béarnaise

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

Plain Grilled Chicken Breast

Served with Mashed Potatoes, Steamed Vegetables, and Natural Jus

SIDE ORDERS

Braised Red Cabbage **Spring Vegetables** **Green Beans**

Broiled Tomatoes **Williams Potatoes**

Elbow Macaroni with Tomato Sauce **Baked Potato**

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



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Dessert

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Executive Pastry Chef **Harald Neufang**

SWEET FINALE

Chef's Suggestion:

Pistachio Ice Parfait with Fudge Sauce

Caramel-Hazelnut Chocolate Tart à la Mode

Lilikoi Cheesecake

Sugar-Free Strawberry Lemon Cake

Sugar-Free Vanilla Custard

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen Nonfat Pistachio Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Spumoni, Coconut, or Macadamia Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Pistachio or Strawberry Yogurt

Refreshing Pineapple Mint Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Pepper Boursin Gorgonzola Camembert Provolone
Saint Marcellin

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 Crystal Cruises"

Trockenbeerenauslese, Austria 1998 – \$12.00