



Luncheon

Friday, April 15, 2011

Crystal Dining Room, Crystal Symphony
In the Port of Seattle, Washington, USA

Maitre d'Hôtel **Norbert Tesar** Executive Chef **Markus Nufer**

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these special luncheon dishes:

Crab Meat Croquettas with Jalapeño-Orange Slaw

Cream of Cauliflower with Pumpernickel Croutons

Mixed Grill

Filet Mignon, Chicken Breast, BBQ Baby Back Pork Rib and Smoked Chicken

Cherry Sausage, Served with Broccoli, Pepperonata and Parmesan Mashed Potatoes

Chocolate Marquise

VEGETARIAN SELECTIONS

Vegetable Antipasto Plate – Grilled Vegetables, Plum Tomato with Buffalo Mozzarella, Marinated Baby Artichoke, Mushroom Bruschetta, and Olives

Wild Mushroom Broth with Cheese Dumpling

Vegetable Lasagna – Layers of Pasta and a Ragoût of Summer Vegetables and Porcine, Oven-Baked with Fontina Cheese, Served with Tomato and Alfredo Sauce

Apple Crêpes with Vanilla Ice Cream

ON THE LIGHTER SIDE

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

Chopped Salad – Crunchy Greens, Mushrooms, Chick Peas, Bell Peppers, Scallions, and Tomatoes, Served with French Vinaigrette

Cioppino – Seafood Stew with Shrimp, Scallops, Clams, Mussels, Fresh Fish, and Vegetables in a Tomato Flavored Broth

Refreshing Outback Berry Sherbet

HEAD SOMMELIER'S SUGGESTIONS

White Wine by the Glass:

Pinot Blanc, Klassik, Weinhof Platzer, Südoststeiermark, Austria 2009 \$9.00

Red Wine by the Glass:

Cabernet Sauvignon, Cuvaison Estate Wines, Napa Valley, California 2007 \$10.50

For our complete selection of fine wines by the glass, please ask your Sommelier.



APPETIZERS AND SALAD

Crab Meat Croquettes with Jalapeno-Orange Slaw

Trio of Dips – Spicy Eggplant; Roasted Pumpkin; and Garlic Boursin,
Served with Grilled Pizza Bread

Vegetable Antipasto Plate – Grilled Vegetables, Plum Tomato with Buffalo Mozzarella,
Marinated Baby Artichoke, Mushroom Bruschetta, and Olives

Chopped Salad – Crunchy Greens, Mushrooms, Chick Peas, Bell Peppers, Scallions,
and Tomatoes, Served with French Vinaigrette

Traditional favorite dressings available, plus today's specials:

Fat-Free Sun-Dried Tomato Vinaigrette or Low-Calorie French Dressing

SOUPS

Cream of Cauliflower with Pumpnickel Croutons

Wild Mushroom Broth with Cheese Dumpling

Low-sodium soups are available upon request

PASTA SPECIAL

Cheese Tortellini in Light Cream Sauce with Spinach and Sun-Dried Tomatoes

Available as Appetizer or Main Fare

MAIN FARES

Grilled Salmon on New Potato Salad, Butter Lettuce Heart, Green Beans, Red Onions
and Fresh Dill in Maple-Mustard Vinaigrette, Topped with a Poached Egg

Spinach & Turkey Salad – Baby Spinach Leaves, Sun-Dried Tomato Julienne,
Pine Nuts and Roasted Pumpkin, Tossed in Balsamic-Herb Vinaigrette,
Topped with Grilled Turkey Medallions

Cioppino – Seafood Stew with Shrimp, Scallops, Clams, Mussels, Fresh Fish,
and Vegetables in a Tomato-Flavored Broth, Served with Warm Garlic Bread

Sandwich of the Day – B.L.T. and Brie Cheese

Freshly Toasted Sourdough Bread with Applewood Smoked Bacon, Lettuce, Tomato
and Brie Cheese, Served with Sweet Potato Fries and Apple Celery Slaw

Mixed Grill – Filet Mignon, Chicken Breast, BBQ Baby Back Pork Rib and Smoked Chicken
Cherry Sausage Served with Broccoli, Pepperonata and Parmesan Mashed Potatoes

American Hamburger or Cheeseburger – Freshly Ground Beef Burger, Grilled to
Your Order, Served on a Toasted Homemade Brioche or Whole Wheat Bun with

Kosher Dill Pickles, Tomatoes, Sweet Onion Rings and French Fried Potatoes

Additional Toppings of Applewood Smoked Bacon, Grilled Onions

And your Choice of Swiss, Blue or Cheddar Cheese are available upon request.

SIDE ORDERS

Garden Vegetables **Steamed Broccoli** **French Fried Potatoes**

Brown Rice **Baked Potato** **Pepperonata** **Fussili with Tomato Sauce**

Upon request, dishes are available without sauce, and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.

DESSERTS

Apple Crêpes with Vanilla Ice Cream • **Chocolate Marquise**

Ice Cream Sundae "Eaton Mess" – Vanilla Ice Cream, Dry Meringue,
Strawberries, and Whipped Cream

Sugar-Free Berry Compote with Whipped Cream • **Sugar-Free Chocolate Sundae**
Vanilla, Cherry Vanilla or Chocolate Ice Cream

With your choice of Raspberry, Mango or Chocolate Topping

Refreshing Outback Berry Sherbet • **Assortment of Fruit in Season**

Freshly Frozen, Nonfat Lemon or Passion Peach Yogurt

International Cheeses Served with Crackers and Biscuits