

MEDITERRANEAN SEA

PACIFIC OCEAN

ATLANTIC OCEAN



BON VOYAGE

ADRIATIC SEA

CARIBBEAN SEA

BALTIC SEA



Bon Voyage Dinner

Thursday, January 31, 2008
Crystal Dining Room, Crystal Symphony
In the Port of Caldera, Costa Rica

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Thinly Sliced Air Dried Beef with Goat Cheese Terrine, Pear and Watercress Salad

Chilean King Crab Soup with Brie Cheese

Broiled Fillet of Fresh Caribbean Red Snapper

Served with Pink Mustard Beurre Blanc, Sautéed Spinach, New Potatoes and Slow-Roasted Tomatoes

Mohr im Hemd

Chocolate Hazelnut Pudding, Godiva Sauce, Pine Nut Crostata, Chocolate Canache and Vanilla Ice Cream

VEGETARIAN SELECTIONS

Suprême of Fresh Fruit Cocktail with Kiwi, Melon Wedges and Grand Marnier

Vegetable Broth with Vegetable Pearls and Fresh Herbs

Eggplant Mousse with Feta Cheese

Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato-Basil Sauce

Tahitian Vanilla Crème Brûlée with Fresh Fruits

ON THE LIGHTER SIDE

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

Marinated, Sautéed Shrimp with Slow-Roasted Vegetable Salad

Roasted Rack of Wisconsin Veal

Served with Rosemary Gravy, Grilled Tomato and Broccoli Roses

Black Currant Panna Cotta with Raspberry Sauce

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Grigich Hills, Napa Valley 2004 \$64.00

By the Glass: Pinot Grigio, Santa Margherita, Valadige, Italy 2006 \$8.00

Red Wine

By the Bottle: Cabernet Sauvignon, Stag's Leap Winery, Napa Valley 2005 \$68.00

By the Glass: Cabernet Sauvignon, Chateau Souverain, Alexander Valley 2004 \$9.00

For our more extensive selection, please ask your Sommelier.

CRYSTAL  CRUISES®

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APPETIZERS

- Marinated, Sautéed Shrimp with Slow-Roasted Vegetable Salad
- Thinly Sliced Air Dried Beef with Goat Cheese Terrine, Pear and Watercress Salad
- Forest Mushroom Tart with Herb Salad and Pesto Aioli
- Suprême of Fresh Fruit Cocktail with Kiwi, Melon Wedges and Orange Liqueur

SOUP AND SALAD

- Chilean King Crab Soup with Brie Cheese
- Beef Consommé with Vegetable Pearls and Fresh Herbs
- Chilled Strawberry Soup with Champagne
- Low-sodium soups are available upon request.*
- Baby Spinach Salad Tossed in Creamy Mustard-Garlic Dressing, Garnished with Boiled Egg and Paprika Croutons
- Heart of Iceberg Lettuce with Celery, Tomato, Bell Peppers and Red Onion Rings
- Traditional favorite dressings available, plus today's specials:
Fat-Free Red Wine or Low-Calorie Yogurt-Chive Dressing*

PASTA SPECIAL

- Penne alla Primavera
- Penne with Young Vegetables, Mushrooms, Fine Herbs and Cream

SALAD ENTRÉE

- Grilled Vegetable and Salmon Salad
- Spring Greens Tossed in Lemon-Basil Vinaigrette with Tomatoes, Marinated Grilled Vegetables and Fresh Artichoke Hearts, Topped with Grilled Salmon Medallions

MAIN FARES

- Broiled Fillet of Fresh Caribbean Red Snapper
Served with Pink Mustard Beurre Blanc, Sautéed Spinach, New Potatoes and Slow-Roasted Tomatoes
- Coconut-Breaded and Golden-Fried Chicken Breast
Stuffed with Mango and Bananas, on Sticky Rice, Served with Sugar Snap Peas and a Light Yellow Curry Sauce
- Roasted Rack of Wisconsin Veal
Served with Rosemary Gravy, Angel Hair Pasta, Grilled Tomato, Broccoli Roses and Forest Mushrooms
- Grilled Black Angus Sirloin Steak
Served with Sauce Béarnaise, Baked Beans in a Filo Cup, Grilled Zucchini and Eggplant and Country-Fried Potatoes
- Upon your request, these *Traditional Main Fares* are also available:
Grilled Black Angus Filet Steak, Served with Hollandaise Sauce, Grilled Tomato, Broccoli Roses, Sautéed Forest Mushrooms and Country-Fried Potatoes; or Plain-Grilled Fresh Costa Rican Mahi Mahi Fillet, Served with Mashed Potatoes, Steamed Vegetables and Chive Beurre Blanc

SIDE ORDERS

- Country-Fried Potatoes Grilled Zucchini and Eggplant Baked Beans
Broccoli Roses Steamed Vegetables Spaghetti 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.*

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Bon Voyage Dinner Dessert

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In the Port of Caldera, Costa Rica

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer
Executive Pastry Chef Harald Neufang

SWEET FINALE

Our Executive Pastry Chef Harald Neufang has selected these Sweet Creations for this evening:

Mohr im Hemd

Chocolate Hazelnut Pudding, Godiva Sauce, Pine Nut Crostata, Chocolate Canache and Vanilla Ice Cream

South Beach-Art Deco

Liquid Chocolate Tartlet, Raspberry Jelly and Key Lime Mousse

SUGAR-FREE

Black Currant Panna Cotta with Raspberry Sauce

Mango Tartlet with Sugar-Free Vanilla Ice Cream

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherberts are also available:

Tahitian Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble with Cinnamon Ice Cream

Vanilla, Pistachio, Strawberry or Butter Pecan Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Vanilla or Dutch Chocolate Yogurt

Refreshing Scarlet Orange Sherbert

Homemade Cookies • Seasonal Fruits

FROM THE CHEESE TROLLEY

Brie Gorgonzola Emmentaler Goat Cheese Petit Jurastic

Served with Crackers, Biscuits, Walnut Baguette, Finn Bread and Condiments

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

Cuvée Eiswein, Alois Kracher, Burgenland, Austria 2005 \$9.00

Dessert Wine by the Bottle:

Vin Santo, Isola E Olena, Tuscany, Italy (375 ml) 1999 \$82.00