



Dinner

Saturday, February 2, 2008

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Oranjestad, Aruba, Netherlands Antilles

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Sautéed Sea Scallops on Truffled Potato Mousseline with Lobster Foam and Crisp Filo

Cream of Spinach with Roasted Pine Nuts

Grilled Black Angus Rib-Eye Steak

Served with Sauce Choron, Green Beans Wrapped in Bacon, Grilled Onions and Baked Potato Filled with Sour Cream and Vegetable Ragout

Plantation of Peach

Mascarpone Tart, White Peach Jello and Bellini Sabayon

VEGETARIAN SELECTIONS

Asparagus en Fête

Marinated Green Asparagus with Olive Oil, Fresh Herbs, Tomatoes and Black Olives

Cream of Spinach with Roasted Pine Nuts

Golden-Fried Filo Pockets

Filled with Three Kinds of Cheese, Served on Tarragon-Tomato Butter with Broccoli and Wild Mushroom Salad

Apple Crumble with Cinnamon Ice Cream

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:

Tower of Roasted Chicken with Avocados, Red Onions and Aged Balsamico

Broiled Fillet of Fresh Atlantic Salmon

On Curried Cauliflower Mash and Tomato Marmalade

Vanilla Cream Swan on Sugar-Free Chocolate Mirror

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Leeuwin Estate, Margaret River, Western Australia 2003 \$85.00

By the Glass: Sauvignon Blanc, Groth Vineyards Winery, Napa Valley 2006 \$8.00

Red Wine

By the Bottle: Merlot, Shafer Winery, Napa Valley 2005 \$64.00

By the Glass: Cabernet Sauvignon, "Vertente," Nierpoort, Duoro, Portugal 2003 \$8.50

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Sautéed Sea Scallops on Truffled Potato Mousseline with Lobster Foam and Crisp Filo

Tower of Roasted Chicken with Avocados, Red Onions and Aged Balsamico

Asparagus en Fête – Marinated Green Asparagus with Olive Oil, Fresh Herbs, Tomatoes and Black Olives

Chilled Fruit Cup with Fresh Mandarins and Bacardi Limon Rum

SOUP AND SALAD

Cream of Spinach with Roasted Pine Nuts

Chicken Consommé with Tomato Royale

Chilled Hazelnut Soup with Berry Compote

Low sodium soups are available upon request.

Tossed Crunchy Garden Greens with Shallot Walnut Vinaigrette, Palm Heart, Costa Rican Pineapple and Kernel Corn

Sliced Tomatoes and Buffalo Mozzarella Cheese with Basil and Balsamic Vinaigrette

Traditional favorite dressings available, plus today's specials

Fat-Free Mango-Passion Fruit or Low-Calorie Honey Lime Yogurt Dressing

PASTA SPECIAL

Linguini Pasta with Tomatoes, Roasted Sweet Peppers, Zucchini, Eggplant, Garlic and Fontina Cheese

SALAD ENTREE

Grilled Chicken Breast

On a Bed of Crisp Greens with Radicchio, Dijon Mustard Dressing, Tomatoes, Shaved Fennel, Cucumbers and Red Skin Potatoes

MAIN FARES

Broiled Fillet of Fresh Atlantic Salmon

On Curried Cauliflower Mash, with Purple Potatoes and Tomato Marmalade

Macadamia Nut-Crusted Loin of Baby Lamb

On Stir-Fried Vegetables with Oven-Roasted Red Skin Potatoes and Balsamic Red Wine Sauce

Apricot-Basted, Roast Cornish Game Hen

With Cous Cous Waffle, Glazed Vegetables and Truffle-Maple Syrup-Flavored Gravy

Grilled Black Angus Rib-Eye Steak

Served with Sauce Choron, Green Beans Wrapped in Bacon, Grilled Onions and Baked Potato Filled with Sour Cream and Vegetable Ragout

Upon your request, these Traditional Main Fares are also available: Grilled Black Angus Sirloin Steak, Served with Baked Potato, Green Beans Wrapped in Bacon, Cauliflower Roses and Sauce Hollandaise; or Broiled Red Snapper Fillet on Mashed Potatoes, with Garden Vegetables and Shallot Red Wine Sauce

SIDE ORDERS

Grilled Onions Glazed Vegetables Green Beans Wrapped in Bacon

Baked Potato with Sour Cream and Chives 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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Executive Pastry Chef Harald Neufang

SWEET FINALE

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

Plantation of Peach

Mascarpone Tart, White Peach Jello and Bellini Sabayon

The Crystal Dome

Marzipan-Sugar Dough Tart Filled with Strawberries,
Caramelized Vanilla Chiffon and Crème Fraîche Ice Cream

SUGAR-FREE

Ricotta Cheesecake with Marinated Strawberries

Vanilla Cream Swan on Sugar-Free Chocolate Mirror

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, Cookie Dough, Strawberry or Blueberry Cheesecake Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Raspberry or White Chocolate Yogurt

Refreshing Lavender-Vodka Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Gorgonzola Délice de Bourgogne Merlemont Comte French Goat Cheese

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

"Vin de Glacière," Bonny Doon Vineyard, California (3oz.) 2004 \$7.00

Dessert Wine by the Bottle:

Eiswein, Alois, Kracher, Burgenland, Austria 2005 \$36.00