

Dinner

Sunday, February 10, 2008
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Miami, Florida, USA

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Seafood Cocktail with Melon Balls and American Cocktail Sauce

Cream of Chicken Soup with Sun-Dried Tomatoes and Bell Pepper Confetti

Roasted Long Island Duckling "Bigarade"

Crispy White and Dark Meat, Served with Caramelized Orange Sauce,
Braised Red Cabbage, Fresh Brussels Sprouts and Williams Potatoes

The Chocolate and Peanut Butter Express

Chocolate and Liquid Peanut Butter Cake and Peanut Butter Ice Cream

VEGETARIAN SELECTIONS

Pressed Tomato Terrine with Petite Salade Niçoise

Chilled Pineapple Soup with Dark Rum and Guava Jelly

Fried Tofu on Sweet 'n' Sour Vegetables

Served with Pineapple Fried Rice

Coconut Timbale

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:

Pressed Tomato Terrine with Petite Salade Niçoise

Peppercorn-Crusted Broiled Fillet of Atlantic Salmon

Served with Assorted Steamed Vegetables

Strawberry Cream Puff

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Riesling, Nonnenberg, Georg Breuer, Rheingau, Germany 2005 \$78.00

By the Glass: Sauvignon Blanc, Tement, Steiermark, Austria 2003 \$8.00

Red Wine

By the Bottle: Cabernet Sauvignon, Stag's Leap Winery, Napa Valley 2005 \$64.00

By the Glass: Tempranillo, Gago, Toro, Spain 2004 \$8.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Seafood Cocktail with Melon Balls and American Cocktail Sauce
Ragoût of Mushrooms, Chicken and Asparagus in Puff Pastry Bouchons
Pressed Tomato Terrine with Petite Salade Niçoise
Chilled Suprême of Tropical Fruit, Perfumed with Black Cherry Brandy

SOUP AND SALAD

Cream of Chicken Soup with Sun-Dried Tomatoes and Bell Pepper Confetti
Consommé Double with Corn Cakes
Chilled Pineapple Soup with Dark Rum and Guava Jelly
Low sodium soups are available upon request
Traditional Caesar Salad, Topped with Garlic Croutons and Parmesan Shavings
Heart of Iceberg Lettuce with Tomatoes, Buffalo Mozzarella and Onion Rings
*Traditional favorite dressings available, plus today's specials:
Fat-Free Bella Vista Dressing or Low-Calorie Red Wine Vinaigrette*

PASTA SPECIAL

Rotini Pasta "Panna Rosa" with Fresh Tomato Sauce, Cream and Fontina Cheese

SALAD ENTREE

Rock Shrimp Salad
Garlic-Marinated Sautéed Rock Shrimp on a Bed of Greens, Tossed in Low-Calorie Thousand Island Dressing, Served with Grilled Peppers, Tomatoes and Kernel Corn, Garnished with Crisp Tortilla Chips

MAIN FARES

Peppercorn-Crusted Broiled Fillet of Atlantic Salmon
Served with Roasted Garlic Mashed Potatoes, Smoked Onion Purée and Cauliflower,
Surrounded by Crystal's Merlot Red Wine Glaze

Roasted Long Island Duckling "Bigarade"
Crispy White and Dark Meat Served with Caramelized Orange Sauce,
Braised Red Cabbage, Fresh Brussels Sprouts and Williams Potatoes

Chinese Sweet 'n' Sour Pork
Crisp-Fried Pork Tenderloin Cubes with Pineapple, Onions, Water Chestnuts
and Bell Peppers in a Delicious Sweet 'n' Sour Sauce, Served on Sticky White Rice

Grilled Black Angus Sirloin Steak
Served with Idaho Potato Strudel, Garden Vegetables,
Port Wine Shallots and Sauce Béarnaise

*Upon your request, these Traditional Main Fares are also available:
Grilled Blue Marlin Fillet, Served with Smashed Potatoes, Fresh Garden Vegetables and
Olive-Corn Salsa with Ancho Chilies; or Broiled Chicken Breast, Served with Olive Oil-Roasted
Root Vegetables, Potatoes and Natural Gravy*

SIDE ORDERS

Steamed Vegetables Idaho Potato Strudel Williams Potatoes Sticky White Rice
Braised Red Cabbage Linguine 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.*

Dessert

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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:

The Chocolate and Peanut Butter Express
Chocolate and Liquid Peanut Butter Cake and Peanut Butter Ice Cream

Prima Ballerina
Classic Pavlova, Lemon Myrtle Curd, Traditional Fruits and
Pineapple River Mint Sherbet

SUGAR FREE

Coconut Timbale
Strawberry Cream Puff

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, Green Tea, Mocha or Butter Pecan Ice Cream
With Your Choice of Toppings

Freshly Frozen Low-Fat Orange or Chocolate Yogurt

Refreshing Pineapple Mint Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Dana Bleu Brie de Nagis Zamorano Caccio Couvallo Pinte de Bique
Served with Crackers, Biscuits, Walnut Baquette, 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