

Valentine's Dinner

Thursday, February 14, 2008
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Cartagena, Colombia

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Graved Lax – Home-Cured Salmon, Served with Honey-Dijon Mustard Sauce and Dill French Toast

New England Clam Chowder

Filet Steak "Mermaid"

Grilled Black Angus Filet Mignon, Accompanied by a Giant Jumbo Shrimp, Served with Sauce Béarnaise, Herb-Crusted Tomato, Sautéed Green Beans and Pont Neuf Potatoes

Bugs Bunny – Carrot and Zucchini Cake, Marble Vanilla Tapioca Emulsion and Blood Orange Ice Cream

VEGETARIAN SELECTIONS

Warm Savory Sun-Dried Tomato Cheesecake with Lemon Vinaigrette and Tossed Water Cress

Raspberry and Vanilla Soup

Golden-Fried Tofu and Mushroom Spring Roll

Served on Teppanyaki Fried Vegetables with Wasabi Mashed Potatoes

Chocolate Ooze Cake with Vanilla 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:

Mixed Spring Greens Tossed with Ranch, Topped with Herb Croutons, Chives, Cherry Tomatoes and Red Onion Rings

Broiled Fresh Costa Rican Yellow Fin Tuna Steak

With Sesame Onion Crust on Basmati Rice, Served with Wok-Fried Baby Bok Choy and Apple-Cider Vinaigrette, Topped with Red Onion Marmalade

Refreshing Pink Grapefruit Sherbet

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Riesling, "Wachstum Bodenstein" Weingut Prager, Wachau, Austria 2006 \$68.00

By the Glass: Sancerre, Pascal Jolivet, Loire Valley, France 2006 \$8.50

Red Wine

By the Bottle: Pinot Noir, Miura Vineyards "Pisoni Vineyard," Monterey County 2005 \$86.00

By the Glass: Pinot Noir, Candela Vineyards, "Pisoni Vineyards," Monterey County 2005 \$9.00

For our more extensive selection, please ask your Sommelier.

CRYSTAL  CRUISES

APPETIZERS

Graved Lax – Home-Cured Salmon, Served with Honey-Dijon Mustard Sauce and Dill French Toast

Seafood Samosas with Garden Mixed Greens and Cucumber Yogurt

Warm Savory Sun-Dried Tomato Cheesecake with Lemon Vinaigrette and Tossed Water Cress

Chilled Cup of Assorted Fresh Fruits with Midori Liqueur

SOUP AND SALAD

New England Clam Chowder

Chicken Consommé with Ricotta Ravioli

Chilled Raspberry and Vanilla Soup

Low sodium soups are available upon request.

Crisp Iceberg Lettuce with Assorted Grilled Vegetables and Fried Oysters

Mixed Spring Greens Tossed with Ranch, Topped with Herb Croutons, Chives, Cherry Tomatoes and Red Onion Rings

Traditional favorite dressings available, plus today's specials

Fat-Free Spicy Scallion-Yogurt or Low-Calorie Italian Dressing.

PASTA SPECIAL

Fusilli con Prosciutto e Asparagi

Italian Pasta with Prosciutto, Asparagus and Cream

SALAD ENTRÉE

Porcini-Dusted Seared Scallops

On Beets and Marinated Artichokes, Cucumbers and Butter Lettuce Leaves, Tossed with Basil-Tomato Vinaigrette, Topped with Crisp Leek

MAIN FARES

Broiled Fresh Costa Rican Yellow Fin Tuna Steak

With Sesame Onion Crust on Basmati Rice, Served with Wok-Fried Baby Bok Choy and Apple-Cider Vinaigrette, Topped with Red Onion Marmalade

Pan-Fried King Crab Cakes

With Salsa Pico di Crystal, Served with Grilled Vegetables, Garlic-Herb Aioli and Mashed Potatoes

Crisp Mole-Rubbed Rotisserie Chicken Half

With Natural Gravy, Cranberry Relish, Vichy Carrots, Broccoli Roses and Smoked Corn Pudding

Filet Steak “Mermaid”

Grilled Black Angus Filet Mignon, Accompanied by a Giant Jumbo Shrimp, Served with Sauce Béarnaise, Herb-Crusted Tomato, Sautéed Green Beans and Pont Neuf Potatoes

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

Grilled Angus Rib-Eye Steak, Served with Sautéed Green Beans, Herb-Crusted Tomato, Pont Neuf Potatoes and Sauce Foyot; or Grilled Fresh Salmon Fillet on Vegetable Spaghetti, Steamed Potato Balls and Caper Beurre Blanc

SIDE ORDERS

Steamed Vegetables Sautéed Green Beans Herb-Crusted Tomato

Baked Potato with Sour Cream 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:

Bugs Bunny

Carrot and Zucchini Cake, Marble Vanilla Tapioca Emulsion and
Blood Orange Ice Cream

Cherry Blossom

Black Forest Cake Box, Cold Cherry Soup and Frosted Maraschino Mousse

SUGAR-FREE

Raspberry Pudding with Sugar-Free Vanilla Ice Cream

Lemon Mille Feuillet

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, Cookies 'n' Cream, Rum Raisin or Strawberry Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Strawberry or Butter Pecan Yogurt

Refreshing Pink Grapefruit Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Brie Emmentaler Tête de Moine La Buche Bel Paese Taleggio

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

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Bottle:

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

Dessert Wine by the Glass:

Vin Santo, Isola E Olena, Tuscany, Italy 1999 \$8.50