



# Dinner

Friday, February 15, 2008

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Caldera, Costa Rica, via the Panama Canal

Maitre d'Hôtel Remi Szutkiewicz    Executive Chef Markus Nufer

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## CHEF'S SUGGESTIONS

*Chef Markus Nufer has selected these dishes for this evening:*

**Baked King Crab and Spinach Tart with Caviar Mayonnaise**

**Lime and Sweet Potato Soup with Cream Fraîche and Malanga Chips**

**The Chef's Childhood Favorite – Wiener Schnitzel**

Breaded Veal Cutlet, Pan-Fried in Clarified Butter, Served with Traditional Garnish,  
Green Peas and Carrots, and Parsley Potatoes

**Villa D' Este Lake Como – Chocolate Rice Crisp, Bittersweet Chocolate Mousse,  
Citrus Salad and Vanilla Ice Cream**

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## VEGETARIAN SELECTIONS

**Fresh Artichoke with Tomato-Herb Vinaigrette**

**Lime and Sweet Potato Soup with Cream Fraîche and Malanga Chips**

**Old-Fashioned Stuffed Vegetables**

Sweet Onion with Green Pea Risotto – Zucchini with Ratatouille – Tomato with  
Dried Fruit Cous Cous

**Mocha Budino**

## 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:*

**Fresh Artichoke with Tomato-Herb Vinaigrette**

**Broiled Fresh Costa Rican Grouper Fillet**

On Steamed Spinach with Vegetable Julienne and Warm Tomato Scallion Salsa

**Trilogy of Melon – Watermelon Disk, Cantaloupe Sherbet and  
Green Melon Midori Soup**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

By the Bottle: Sauvignon Blanc, Duckhorn Winery, Napa Valley 2006 \$42.00

By the Glass: Pinot Bianco, Cantina Terlano, Alto Adige, Italy 2006 \$9.00

**Red Wine**

By the Bottle: Serpico, Feudi di San Gregorio, Campania, Italy 2000 \$95.00

By the Glass: Syrah, d'Allesandro, Cortona, Tuscany, Italy 2004 \$9.50

*For our more extensive selection, please ask your Sommelier.*

## APPETIZERS

Baked King Crab and Spinach Tart with Caviar Mayonnaise  
Salad of Grilled Asparagus, Provolone Cheese and Prosciutto  
Fresh Artichoke with Tomato-Herb Vinaigrette  
Tropical Fruit Cup with Strawberries and Goddiva Liqueur

## SOUP AND SALAD

Lime and Sweet Potato Soup with Cream Fràiche and Malanga Chips  
Beef Consommé with Pistachio Quenelles  
Chilled Cream of Williams Pear with Cinnamon Foam  
*Low-sodium soups are available upon request*  
Heart of Iceberg Lettuce with Wild Mushroom Salad with Parsnip Chips  
Tossed Crunchy Greens with Sherry Walnut Vinaigrette, Palm Heart, Pink Grapefruit and Kernel Corn  
*Traditional favorite dressings available, plus today's specials:  
Fat-Free Honey Lime or Low-Calorie Apple Yogurt Dressing*

## PASTA SPECIAL

Ricossa Sedanini Arrabbiata  
Small Tube Pasta with Tomato Sauce, Chili Flakes and Roasted Garlic

## SALAD ENTRÉE

Traditional Caesar and Crisp Rock Shrimp Salad  
Romaine Lettuce Tossed with Anchovy Dressing,  
Topped with Crisp Fried Rock Shrimp

## MAIN FARES

Broiled Fresh Costa Rican Grouper Fillet  
On Scallion Polenta, Surrounded by Warm Tomato-Scallion Salsa and Grilled Vegetables  
The Chef's Childhood Favorite – Wiener Schnitzel  
Breaded Veal Cutlet, Pan-Fried in Clarified Butter, Served with Traditional Garnish,  
Green Peas and Carrots, and Parsley Potatoes  
Macadamia Nut-Crusted Loin of Baby Lamb  
On Roasted Red Skin Potatoes with Sautéed Vegetables and  
Dijon-Honey Mint Vinaigrette  
Braised and Herb-Crusted Beef Short Ribs  
Accompanied by Parmesan Mashed Potatoes with Roasted Zucchini, Rosemary Jus  
and Horseradish Crème Fràiche

*Upon your request, these Traditional Main Fares are also available:  
Grilled Black Angus Sirloin Steak, Served with Fresh Vegetables, Baked Potato and Sauce Choron;  
or Pan-Fried Fresh Costa Rican Sea Bass Fillet, Served with Sautéed Vegetables,  
Roast Shallot Mashed Potatoes and Ancho Chili Beurre Blanc*

## SIDE ORDERS

Steamed Vegetables   Steamed Rice   Green Peas and Carrots   Scallion Polenta  
Baked Potato   Roasted Zucchini   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.*



## Dessert

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Executive Pastry Chef Harald Neufang

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### SWEET FINALE

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

**Villa D' Este Lake Como**

Chocolate Rice Crisp, Bittersweet Chocolate Mousse, Citrus Salad and  
Vanilla Ice Cream

**Trilogy of Melon**

Watermelon Disk, Cantaloupe Sherbet and Green Melon Midori Soup

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### SUGAR - FREE

Mocha Budino

Orange Timbale with Scarlet Orange Sauce

### 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, Strawberry, Spumoni or Butter Pecan Ice Cream**

*With Your Choice of Toppings*

**Freshly Frozen Low-Fat Orange or New York Cheesecake Yogurt**

**Refreshing Cantaloupe Melon Sherbet**

**Homemade Cookies**

**Seasonal Fruits**

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### FROM THE CHEESE TROLLEY

**Gorgonzola Pepper Boursin Montboissie President French Goat Cheese**

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

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### HEAD SOMMELIER'S SUGGESTIONS

Dessert Wines by the Glass:

Vin Santo, Isola E Olena, Tuscany, Italy 1999 \$8.00

Dessert Wines by the Bottle:

Trockenbeerenauslese, No. 6, Alois Kracher, Burgenland, Austria 2000 \$88.00