



# Dinner

Saturday, February 16, 2008

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Caldera, Costa Rica

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:*

**Oxtail and Foie Gras Spring Rolls with Guava-Mango Chutney**

**Roasted Garlic Consommé with Poached Quail Egg**

**Broiled Fresh Atlantic Salmon Fillets**

**With Creamy Spinach, Squash, Carrot Flowers, New Potatoes and Caviar Beurre Blanc**

**New York – Poiler of Berries, Rum Punch Baba and Mascarpone Ice Cream**

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## VEGETARIAN SELECTIONS

**Crunchy Romaine Lettuce Tossed with Bella Vista Dressing,  
Topped with Melon and Pineapple Bits and Candied Pecans**

**Chilled Cream of Fresh Tangerines with Yogurt**

**Baked Porcini Timbalo**

**With Tomato Spätzle, Snow Peas and White Asparagus**

**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 Greens with Plum Tomatoes, Roasted Fennel and Onions**

**Combination of Sautéed Shrimp and Scallops**

**On Grilled Vegetables with Tomato-Scallion Vinaigrette**

**Baked Apple with Sugar-Free Vanilla Sauce**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

**By the Bottle: Chardonnay, Kate's Winery, "Sedna," Napa Valley 2004 \$46.00**

**By the Glass: Sauvignon Blanc, "Tement," Steiermark, Austria 2003 \$8.50**

**Red Wine**

**By the Bottle: Zweigelt "Schwarz Rot," Weingut Johann Schwarz, Burgenland,  
Austria 2004 \$74.00**

**By the Glass: Cabernet Sauvignon, Murphy-Goode Winery, Alexander Valley 2004 \$8.50**

*For our complete selection of fine wines by the glass, please ask your Sommelier.*



## APPETIZERS

Tartar of Fresh and Smoked Salmon with Pickled Cucumber and Mango Salad

Oxtail and Foie Gras Spring Rolls with Guava-Mango Chutney

Fresh Mushroom Terrine with Heirloom Tomato Chutney

Chilled Fruit Cup with Black Grapes, Plums and Watermelon

## SOUP AND SALAD

Cream of Fresh Watercress with Whole Wheat Croutons

Roasted Garlic Consommé with Poached Quail Egg

Chilled Cream of Fresh Tangerines with Yogurt

*Low-sodium soups are available upon request.*

Crunchy Romaine Lettuce Tossed with Bella Vista Dressing,  
Topped with Melon and Pineapple Bits and Candied Pecans

Mixed Greens with Plum Tomatoes, Roasted Fennel and Onions

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Yogurt-Carrot or Low-Calorie Balsamic Vinaigrette*

## PASTA SPECIAL

Ricotta Cheese Ravioli

On Roasted Butternut Squash Purée with Brown Sage Butter and Shaved Parmesan

## SALAD ENTRÉE

BBQ Turkey and Crisp Tortilla Salad

BBQ Grilled Turkey Breast on a Bed of Crunchy Greens, Tossed in Citrus Vinaigrette,  
Garnished with Avocado, Tomatoes, Black Olives and Crisp Tortilla Strips

## MAIN FARES

Broiled Fresh Atlantic Salmon Fillets

With Creamy Spinach, Squash, Carrot Flowers, New Potatoes and Caviar Beurre Blanc

Pink-Roasted Rack of Nieman Ranch Pork

With Anna Potatoes, Cardamon-Flavored Lentil Stew and Caraway Gravy

Combination of Seared Scallops and Jumbo Shrimp

On Sweet Corn Risotto, with Vegetable Medley and Lobster Sauce

Grilled Black Angus T-Bone Steak

Served with Gratinated Cauliflower, Broiled Tomato, Crisp Bacon-Smashed Potatoes  
and Sauce Foyot

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

*Sirloin Steak, Served with Vegetable Medley, Grilled Tomato, Baked Potato and Mustard Gravy; or*

*Broiled Free Range Chicken Breast, Served with Mashed Potatoes, Steamed Vegetables and Natural Gravy*

## SIDE ORDERS

Garden Vegetables   Oven-Roasted Vegetables   Gratinated Cauliflower

Mashed Potatoes   Steamed Rice   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:*

**New York**

Poiler of Berries, Rum Punch Baba and Mascarpone Ice Cream

**Imperial**

Sacher Cake, Farmers Cheese Palatschinken and Marinated Strawberries

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## SUGAR-FREE

Baked Apple with Sugar-Free Vanilla Sauce

Lemon Mousse Cake

## 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 Chocolate Ice Cream

*With Your Choice of Toppings*

Freshly Frozen Low-Fat Cookies 'n' Cream or White Chocolate Yogurt

Refreshing Cranberry Ginger Sherbet

Homemade Cookies

Seasonal Fruits

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## FROM THE CHEESE TROLLEY

Fontina Stilton Provolone Camembert Pointe de Bique

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

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## HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

"Vin de Glacière," Bonny Doon Vineyard, California (3oz.) 2005 \$7.00

Dessert Wine by the Bottle:

Trockenbeerenauslese, "Crystal Logo" Alois Kracher, Burgenland, Austria 2000 \$48.00