



Chef's Dinner

Sunday, February 17, 2008

Crystal Dining Room, Crystal Symphony
At Sea, en Route to Caldera, Costa Rica

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Ahi Tuna Carpaccio with Mesclun Lettuce and Sesame Aioli

Cream of Cauliflower with Poached Salmon Flakes

Pan-Fried Veal Scaloppine "Sorrentino"

With Artichokes, Tomatoes and Capers, Served with Angel Hair Pasta,
Vegetable Medley and Natural Gravy

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

VEGETARIAN SELECTIONS

Buffalo Mozzarella and Sun Dried Tomato Terrine
With Balsamic Caramel on Radicchio

Cream of Cauliflower with Pumpernickel Croutons

Sweet Potato Gnocchi and Broccoli

Tossed with Pesto and Pine Nuts on Eggplant Puree

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:*

Essence of Quail with Truffle Royal and Vegetable Julienne

Steamed Costa Rican Queen's Seabass

With White Asparagus and Beet Roots, Topped with Lemon Caper Vinaigrette

Refreshing Pineapple Mint Sherbet

HEAD SOMMELIER'S SUGGESTIONS

White Wine

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

By the Glass: Chardonnay, Matanzas-Creek Winery, Sonoma County 2005 \$11.00

Red Wine

By the Bottle: Cabernet Sauvignon, Leeuwin Estate "Art Series," Margaret River,
Western Australia 2001 \$58.00

By the Glass: Pinot Noir, Rex Hill Winery, Willamette Valley, Oregon 2006 \$9.50

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Ahi Tuna Carpaccio with Mesclun Lettuce and Sesame Aioli
 Crispy Fried Soft-Shell Crab on Three Bean Salad with Aioli
 Buffalo Mozzarella and Sun Dried Tomato Terrine with Balsamic Caramel on Radicchio
 Mosaic of Tropical Fruits with Drambuie Liqueur

SOUP AND SALAD

Cream of Cauliflower with Poached Salmon Flakes
 Essence of Quail with Truffle Royal and Vegetable Julienne
 Iced Banana-Coconut Soup with Pineapple-Rum Sherbet
Low sodium soups are available upon request
 Fresh Spinach Salad Tossed in Bacon Dressing, Topped with Garlic Croutons,
 Sliced Mushrooms and Chopped Eggs
 Heart of Crisp Iceberg Lettuce with Green Goddess Dressing, Fried Cheese Balls
 Cucumbers and Tomatoes

*Traditional favorite dressings available, plus today's specials:
 Fat-Free Orange-Mint Dressing or Low-Calorie Red Beet Vinaigrette*

PASTA SPECIAL

Fettuccini al Langosta
 Pasta with Lobster Chunks, Lemon, Tomato, Garlic and Flat Leaf Parsley

SALAD ENTREE

Warm Goat Cheese Salad
 Field Greens, Green Beans, Artichokes, Tomatoes and Roasted Squash and Pears,
 Tossed with Raspberry-Walnut Vinaigrette, Topped with Warm Goat Cheese and
 Pesto Crostini

MAIN FARES

Broiled Costa Rican Queen's Seabass
 With Parmesan Crust, Meyer Lemon Mashed Potatoes, White Asparagus, Beet Roots
 and Beurre Blanc with White Truffle Oil
 Pan-Fried Veal Scaloppine "Sorrentino"
 With Artichokes, Tomatoes and Capers, Served with Angel Hair Pasta,
 Vegetable Medley and Natural Gravy
 Oven-Baked Breast of Free Range Chicken
 Stuffed with Brie and Asparagus, Tomato Risotto, Vegetables Medley and
 Lemon Herb Gravy
 Grilled Tournedo Black Angus Filet Steak
 Served with Port Wine Shallots, Fresh Brussels Sprouts, Hazel Mustard Potato Pillows
 and Sauce Choron

*Upon your request, these Traditional Main Fares are also available:
 Grilled Sirloin Steak, Served with Port Wine Shallots, Fresh Brussels Sprouts, Baked Potato and
 Sauce Béarnaise; or Broiled Salmon with Lemon Beurre Blanc, Vegetable Medley and Parsley Potatoes*

SIDE ORDERS

Steamed Vegetables Mashed Potatoes Baked Potato Fresh Brussels Sprouts
 Tomato Risotto Penne Rigate 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:

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 Strawberry Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Butter Pecan or Dutch Chocolate Yogurt

Refreshing Pineapple Mint Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Gouda Brie de Nangis Dana Bleu Saint Gel Albio

Served with Crackers, Biscuits, Walnut Baguette, 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