

Dinner

Monday, February 18, 2008

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Acapulco, Mexico

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Jumbo Shrimp Cocktail with Creole Rémolade Sauce

Cream of Fresh Herbs with Fried Parsley and Basil

Roasted American Prime Rib of Black Angus Beef
With Natural Gravy, Creamy Horseradish, Almond Broccoli,
Carrot Flan and Baked Potato with Sour Cream and Chives

Soufflé "Fromage Blanc"

Fresh Farmer's Cheese Soufflé, Strawberry Consommé and Vanilla Ice Cream

VEGETARIAN SELECTIONS

Roquefort Terrine with Dried Fruit Compote

Cream of Fresh Herbs with Fried Parsley and Basil

Braised Belgium Endive

With White Wine and Vegetable Brunoise

Served on Saffron Risotto with Tempura-Fried Cocktail Tomatoes

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:

Heart of Butter Lettuce with Melon, Grapes and Fried Onion Rings

Broiled Fresh Costa Rican Swordfish

With Brown Rice and a Vinaigrette of Lime Segments, Capers, Scallions,
Tomatoes, Olive Oil and Balsamic, Topped with Petite Herb Salad

Lemon Curd

HEAD SOMMELIER'S SUGGESTIONS

White Wine

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

By the Glass: Sauvignon Blanc, "Lahn," St. Michael Eppan, Alto Adige, Italy 2006 \$9.50

Red Wine

By the Bottle: Pinot Noir, "Toulouse Vineyard," J. Jacaman, Anderson Valley 2004 \$72.00

By the Glass: Syrah, Crossroads Vineyard "Curtis," Santa Barbara County,
California 2005 \$8.50

For our more extensive selection, please ask your Sommelier.

APPETIZERS

Jumbo Shrimp Cocktail with Creole Rémooulade Sauce
Roquefort Terrine with Dried Fruit Compote
Barbecued Quail on Candied Orange and Fresh Fig Couscous
Iced Fruit Cup with Fresh Mandarins, Perfumed with Apricot Brandy

SOUP AND SALAD

Cream of Fresh Herbs with Fried Parsley and Basil
Chicken Broth with Matzo Balls
Iced Watermelon Gazpacho with Fresh Lime Sherbet
Low sodium soups are available upon request
Las Vegas-Style Caesar Salad – Crisp Romaine Lettuce and Red Radicchio,
Tossed in Creamy Caesar Dressing, Topped with Garlic Croutons and
Parmesan Cheese
Heart of Butter Lettuce with Melon, Grapes and Fried Onion Rings
Traditional favorite dressings available, plus today's specials
Fat-Free Sesame French or Low-Calorie Tarragon Dressing

PASTA SPECIAL

Involtini di Melanzane e Linguine
Baked Eggplant Stuffed with Linguine, Tomatoes, Swiss Cheese and Fresh Herbs

SALAD ENTREE

Harvest Root Vegetable and Pork Medallion Salad
Assorted Root Vegetables Tossed in Coriander-Lime Vinaigrette on a Bed
of Fancy Lettuce, Topped with Pan-Fried Pork Medallion and Crisp Onion Rings

MAIN FARES

Broiled Fresh Costa Rican Swordfish Steak
Served on Slow-Roasted Artichokes and Red Skin Potatoes, Topped with Caponata
Pan-Fried Sea Scallops
On Citrus-Champagne Risotto with Green Asparagus, Romanesco and
Saffron-Tomato Foam
Roasted American Prime Rib of Black Angus Beef
With Natural Gravy, Creamy Horseradish, Almond Broccoli, Carrot Flan and
Baked Potato with Sour Cream and Chives
Traditional American Meatloaf
Oven-Baked with Creamy Mushroom Sauce, Served with Mashed Potatoes,
Glazed Sugar Snap Peas and Braised Vegetable Wedges
Upon your request, these Traditional Main Fares are also available:
Broiled Atlantic Salmon Fillet, Served on Orange Mashed Potatoes, Green Asparagus, Romanesco and
Red Wine Beurre Blanc; or Roasted Chicken Breast, Served with Broiled Tomato, Steamed Vegetables,
Crisp Bacon Strips, Mashed Potatoes and Herb-Flavored Gravy

SIDE ORDERS

Broiled Tomato Mashed Potatoes Carrot Flan
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.

Dessert

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Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer
Executive Pastry Chef Harald Neufang

SWEET FINALE

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

Soufflé "Fromage Blanc"

Fresh Farmer's Cheese Soufflé, Strawberry Consommé and Vanilla Ice Cream

Washington Apple Bake

Oven-Baked Apple Pudding, Vanilla Custard, Butter Pecan Ice Cream,
Crisp Filo and Oatmeal Raisin Cookies

SUGAR-FREE

Lemon Curd

Chocolate Profiteroles

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, Pistachio or Butter Almond Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat New York Cheesecake or Orange Yogurt

Refreshing Pina Colada Sherbert

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Camembert Roquefort Jarlsberg White Stilton with Cranberry Pyramide

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