



# South American Dinner

Wednesday, February 20, 2008  
Crystal Dining Room, Crystal Symphony  
At Sea, en Route to Acapulco, Mexico

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:*

**Ceviche Tasting** – Ecuadorian Swordfish, Shrimp and Tuna Ceviche

**Ancho Chili and Corn Bisque** with Sour Cream and Lobster Salad

**Broiled Fresh Costa Rican Corvinia**

Served on a Spinach-Potato Tartlet

With Fig Balsamic-Flavored Veal Stock Reduction and Orange Salad

**Bridge of the Americas**

Chocolate Tres Leches, Cajeta Sauce, Oven-Roasted Banana and Fig Sherbet

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## VEGETARIAN SELECTIONS

**Grilled Vegetable Terrine** with Tomato-Caper Relish and Fancy Lettuce

**Ancho Chili and Corn Bisque** with Sour Cream

**Vegetable Paella**

Saffron-Flavored Rice Dish, Topped with Assorted Grilled Vegetables

**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:*

**Chicken Breast Escabèche** on Smoked Corn Amarillo Vinaigrette

**Pink-Roasted Pork Tenderloin**

Topped with Nicaraguan Vigeron Salad, Red Skin Potatoes and Natural Gravy

**Apple Pie à la Mode**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

By the Bottle: Chardonnay, Cuvaision Winery, Carneros 2005 \$32.00

By the Glass: Chardonnay Reserva, Santa Rita, Casablanca Valley, Chile 2005 \$7.00

**Red Wine**

By the Bottle: Cabernet Sauvignon, Don Melchor, Concha y Toro, Puente Alto, Chile \$72.00

By the Glass: Malbec Reserva, Bodegas Norton, Mendoza, Argentina 2005 \$9.00

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

## APPETIZERS

Ceviche Tasting – Ecuadorian Swordfish, Shrimp and Tuna Ceviche  
Chicken Breast Escabèche on Smoked Corn Amarillo Vinaigrette  
Grilled Vegetable Terrine with Tomato-Caper Relish and Fancy Lettuce  
Coconut Half filled with Tropical Fruit and Sprinkled with Malibu

## SOUP AND SALAD

Ancho Chili and Corn Bisque with Sour Cream and Lobster Salad  
Beef Consommé with Rice and Cilantro  
Chilled Tomato and Orange Soup with Melon Pearls and Raspberries  
*Low sodium soups are available upon request.*  
Roasted Beet Root Salad with Goat Cheese and Orange Segments  
Papaya and Mango Salad with Coconut-Figs Vinaigrette  
Traditional favorite dressings available, plus today's specials:  
*Fat-Free Mango-Passion Fruit or Low-Calorie Lemon-Herb Vinaigrette*

## PASTA SPECIAL

Farfalle Pasta with Fresh Tomatoes, Shrimp, Green Olives and Pimentos

## SALAD ENTREE

Grilled Vegetables with Grilled Mahi Mahi Fillet  
Spring Greens, Tomatoes, Fresh Herbs, Marinated Garden Vegetables and Palm Hearts,  
Tossed with Pineapple-Cilantro Vinaigrette, Topped with Grilled Mahi Mahi Fillet

## MAIN FARES

Broiled Fresh Costa Rican Corvina  
Served on a Spinach-Potato Tartlet with Fig and Balsamic-Flavored Veal Stock Reduction  
and Orange Salad  
Pink-Roasted Pork Tenderloin  
On Boniato Purée and Garlic Gravy, Topped with Nicaraguan Vigeron Salad  
Gauchó-Style Grilled Sirloin Steak  
Served with Roasted Vegetables, Red Bean Chili Sauce and a Baked Potato  
Guava-Glazed, Prosciutto-Wrapped Free Range Chicken Breast  
With Chorizo Corn Bread Flan and Jicama-Pineapple Salsa

*Upon your request, these Traditional Main Fares are also available:  
Roasted Rotisserie Chicken Half, Served with Brussels Sprouts, Carrots, Pilaf Rice and Natural Gravy;  
or Plain-Grilled Atlantic Salmon Fillet with Assorted Vegetables, Potatoes and Mussel Beurre Blanc*

## SIDE ORDERS

Roasted Vegetables   Mashed Potatoes   Chorizo Corn Bread Flan  
Baked Potato with Sour Cream   Farfalle Pasta 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.*



# South American Dinner 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:*

**Bridge of the Americas**

Chocolate Tres Leches, Cajeta Sauce, Oven-Roasted Banana and Fig Sherbet

**Dream of Raspberries**

Raspberry Jello, Granola Crunch, Mascarpone Raspberry Shake and Raspberry Sherbet

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## SUGAR - FREE

Cassis Ice Parfait

Apple Pie à la Mode

## 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, Butter Pecan or Strawberry Ice Cream**

*With Your Choice of Toppings*

**Freshly Frozen Low-Fat White Chocolate or Cherry Vanilla Yogurt**

**Refreshing Raspberry Sherbert**

**Homemade Cookies**

**Seasonal Fruits**

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## FROM THE CHEESE TROLLEY

**Maytag Bleu Brie Chaumes Pint de Bique Provolone**

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

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## 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