

Dinner

Thursday, February 21, 2008
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Cabo San Lucas, Mexico

Maitre d'Hôtel Remi Szutkiewicz Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Crabmeat Salad Tower with Papaya and Kernel Corn

Midwest Butternut Squash Bisque with Bell Pepper Confit and Crisp Leek

Roasted Tom Evis Turkey

Orange-Sage Stuffing, Creamed Peas and Silver Onions, Sweet Potato Praline,
Bourbon Gravy, and Cranberry Relish

Turtle Creek

Pecan Nut Tartlet, Bittersweet Chocolate Mousse and Strawberry Cheesecake Ice Cream

VEGETARIAN SELECTIONS

Roasted Beet and Herbed Cream Cheese Napoléon with Sherry Walnut Dressing

Midwest Butternut Squash Bisque with Bell Pepper Confit and Crisp Leek

Chive and Wild Rice Crêpe

Filled with Garden Vegetables and Mushroom Ragoût,
Gratinated with Fontina Cheese and Served with Red Pepper Coulis

Tahitian Vanilla Crème Brûlée with Fresh Fruits

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:*

Boston Lettuce with Pear, Avocado and Red Onions

Broiled Costa Rican Blue Marlin Fillet

With Steamed Vegetables, Grilled Eggplant and Lemongrass-Flavored Beurre Blanc

Apple Crumble with Cinnamon Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Grüner Veltliner, "Ried Lamm," Schloss Gobelsburg, Kamptal,
Austria 2006 \$58.00

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

Red Wine

By the Bottle: Brunello Di Montalcino, Mastrojanni, Tuscany, Italy 2001 \$65.00

By the Glass: Toro Gago, Compañia de Vinos Telmo Rodriguez, Toro, Spain 2004 \$8.00

For our more extensive selection, please ask your Sommelier.

CRYSTAL  CRUISES



APPETIZERS

Crabmeat Salad Tower with Papaya and Kernel Corn
Roasted Beet and Herbed Cream Cheese Napoléon with Sherry-Walnut Dressing
Sautéed Sweetbread Roses on Warm Sliced Red Skin Potatoes with Truffle Vinaigrette
Chilled Fruit Cup with Apples, Pears, Honey Dew and Calvados

SOUP AND SALAD

Midwest Butternut Squash Bisque with Bell Pepper Confit and Crisp Leek
Duck Consommé with Spinach Strudel
Chilled Cream of Apricots Flavored with Apricot Brandy
Low sodium soups are available upon request.
Boston Lettuce with Pear, Avocado and Red Onions
Mixed Garden Greens Tossed in Lorenzo Dressing with Gorgonzola Croutons
*Traditional favorite dressings available, plus today's specials:
Fat-Free Creamy Italian Vinaigrette or Low Calorie Sherry-Herb Vinaigrette*

PASTA SPECIAL

Angel Hair Pasta "Prince of Naples"
Pasta with Mushrooms, Bolognese and Tomato Sauces

SALAD ENTREE

Panko Breaded and Golden-Fried Frog Legs
On Fancy Lettuce Leaves with Creamy Mango-Passion Fruit Dressing,
Garnished with Tropical Fruits and Crisp Sweet Potato Straw

MAIN FARES

Broiled Scallion-Green Peppercorn-Crusted Costa Rican Blue Marlin Steak
Served with Roasted Garlic New Potatoes, Vegetable Medley,
Fennel-Heirloom Tomato Vinaigrette and Rosemary Aioli

Roasted Tom Evis Turkey
Orange-Sage Stuffing, Creamed Peas and Silver Onions, Sweet Potato Praline,
Bourbon Gravy, and Cranberry Relish

Braised Lamb Shanks
In Honey-Shiraz Gravy, Served on Mascarpone Grits, Cumin Turnips and
Fresh Brussels Sprouts

Grilled Black Angus Sirloin Steak
Served with Slow-Roasted Vegetables, Stuffed Baked Potato and
Horseradish Hollandaise

*Upon your request, these Traditional Main Fares are also available:
Grilled Black Angus Rib Eye Steak, Served with Slow-Roasted Vegetables, Grilled Tomatoes,
Baked Potato and Red Wine Gravy; or Fresh Atlantic Dorade Royal Fillet, Served on Mashed Potatoes,
Steamed Vegetables and Lemon Grass-Flavored Beurre Blanc*

SIDE ORDERS

Slow-Roasted Vegetables Sweet Potato Praline Creamed Peas and Silver Onions
Baked Potato with Sour Cream 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.*



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:

Turtle Creek
Pecan Nut Tartlet, Bittersweet Chocolate Mousse and Strawberry Cheesecake Ice Cream

Bombolone
Italian Mini Doughnuts with Rhubarb Compote

SUGAR-FREE

Passion Fruit Curd
Chocolate Semifreddo

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, Pistachio or Chocolate Fudge Ice Cream

With Your Choice of Toppings

Freshly Frozen Low-Fat Chocolate or Orange Yogurt

Refreshing Sangria Sherbet

Homemade Cookies

Seasonal Fruits

FROM THE CHEESE TROLLEY

Jarlsberg Camembert Fromage de Chevre Dana Bleu Epoisse

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