

Bon Voyage Dinner

Monday, March 9, 2009

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Honolulu, Hawaii, USA

Maitre d'Hôtel Josef Widmar Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Grilled Vegetable Tower with White Bean Mash and Garden Lettuce,
Drizzled with Aged Balsamic and Garlic-Rosemary Oil

King Crab Soup with Brie Cheese

Broiled Fillet of Fresh Mexican Mahi Mahi

Served with Pink Mustard Beurre Blanc, Sautéed Spinach,

Garlic Roasted New Potatoes and Pesto-Marinated Slow-Roasted Tomato

"Mohr im Hemd"

Chocolate Hazelnut Pudding, Godiva Sauce, Pine Nut Crostata,

Chocolate Ganache and Vanilla Ice Cream

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat and sodium by offering these special selections:

Butter Lettuce with Palm Hearts, Grapefruit Segments and Cherry Tomatoes,
Served with Shallot-Mustard Vinaigrette

Plain Grilled Chicken Breast

Served with Steamed Leaf Spinach, Parsley New Potatoes and Stewed Tomatoes

Refreshing Strawberry Sherbet

VEGETARIAN SELECTIONS

Fresh Tropical Fruit Cup with Kiwi Wedges

Vegetable Broth with Diced Vegetables and Ravioli

Baked Eggplant Mousse with Feta Cheese

Served on Roasted Warm Vegetable Salad, Sprinkled with Tomato-Basil Sauce

Apple Crumble Tartlet with Vanilla Ice Cream

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Grgich Hills, "Commemorative Paris Tasting,"

Napa Valley 2003 \$75.00

By the Glass: Chardonnay, Sonoma-Cutrer, Russian River Ranches 2006 \$10.50

Red Wine

By the Bottle: Cabernet Sauvignon, Napanook, Dominus Estate,

Napa Valley 2005 \$65.00

By the Glass: Pinot Noir, Rex Hills Winery, Willamette Valley, Oregon 2006 \$10.50

For our more extensive selection, please ask your Sommelier.

BON VOYAGE

APPETIZERS

- Sautéed Jumbo Shrimp with Slow-Roasted Vegetable Salad
 Air-Dried Beef with Goat Cheese Terrine, Marinated Red Beets and Watercress Salad
 Grilled Vegetable Tower with White Bean Mash and Garden Lettuce,
 Drizzled with Aged Balsamic and Garlic-Rosemary Oil
 Fresh Tropical Fruit Cup with Kiwi Wedges

SOUP AND SALAD

- King Crab Soup with Brie Cheese
 Beef Consommé with Diced Vegetables and Ravioli
 Chilled Fresh Strawberry Soup with Nonfat Yogurt

Low-sodium soups are available upon request.

- Traditional Caesar Salad with Parmesan Shavings and Homemade Garlic Croutons
 Butter Lettuce with Palm Hearts, Grapefruit Segments and Cherry Tomatoes,
 Served with Shallot-Mustard Vinaigrette

*Traditional favorite dressings available, plus today's specials:
 Fat-Free Tomato Basil or Low-Calorie Italian Dressing*

PASTA SPECIAL

- Spinach Farfalle alla Primavera
 With Spring Vegetables, Mushrooms, Fine Herbs and Cream

SALAD ENTRÉE

- Grilled Shrimp and Chicken Salad
 Assorted Spring Greens with Peppercorn and Sun-Dried Tomato Vinaigrette,
 Topped with Grilled Herb-Marinaded Chicken Breast and Jumbo Prawns

MAIN FARES

- Broiled Fillet of Fresh Mexican Mahi Mahi
 Served with Pink Mustard Beurre Blanc, Sautéed Spinach,
 Garlic Roasted New Potatoes and Pesto-Marinaded Slow-Roasted Tomato

- Baked Chicken Breast
 Filled with Ricotta Cheese and Sun-Dried Tomatoes on Herb Sauce,
 Served with Butternut Squash, Yellow Squash and Asparagus Risotto

- Roasted Rack of Wisconsin Veal
 Served with Rosemary Gravy, Angel Hair Pasta,
 Grilled Tomato, Broccoli Roses and Forest Mushrooms

- Grilled Black Angus Sirloin Steak
 Served with Sauce Béarnaise, Baked Beans in a Phyllo Cup,
 Grilled Zucchini and Eggplant, and Country-Fried Potatoes

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

- Grilled Black Angus Rib-Eye Steak*, Served with Hollandaise Sauce, Baked Beans in Phyllo Cup,
 Steamed Vegetables and Baked Potato; or
Plain-Grilled Fresh Atlantic Salmon Fillet, Served with Sautéed Spinach, New Potatoes,
 Garden Vegetables and Chablis Sauce

SIDE ORDERS

- Sautéed Leaf Spinach Steamed Vegetables Grilled Zucchini and Eggplant
 Country-Fried Potatoes New Potatoes Asparagus Risotto
 Cavatappi 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.*

Bon Voyage Dinner Dessert

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Maitre d'Hôtel Josef Widmar Executive Chef Markus Nufer

Executive Pastry Chef Josef Ehammer

SWEET FINALE

Our Executive Pastry Chef Josef Ehammer has selected these Sweet Creations for this evening:

Mohr im Hemd

Chocolate Hazelnut Pudding, Godiva Sauce, Pine Nut Crostata, Chocolate Ganache and Vanilla Ice Cream

Variation of Strawberry

Strawberry Almond Tart, Strawberry Panna Cotta, Strawberry Sherbet

SUGAR-FREE

Black Currant Panna Cotta with Raspberry Sauce

Mango Tartlet with Sugar-Free Vanilla Ice Cream

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbets are also available:

Tahitian Vanilla Crème Brûlée with Fresh Fruits

Chocolate Ooze Cake with Vanilla Ice Cream

Apple Crumble Tartlet with Vanilla Ice Cream

Vanilla, Pistachio or Chocolate Chip Ice Cream

With Your Choice of Toppings

Freshly Frozen, Nonfat Orange Cream or Dutch Chocolate Yogurt

Refreshing Strawberry Sherbet

Homemade Cookies • Seasonal Fruits

FROM THE CHEESE TROLLEY

Please check with your Senior Waiter for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass:

Cuvée Eiswein, Alois Kracher, Burgenland, Austria 2005 \$9.50

Dessert Wine by the Bottle:

Vin Santo, Isola e Olena, Tuscany, Italy (375 ml) 1999 \$82.00