



# Dinner

Wednesday, March 11, 2009

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Honolulu, Hawaii, USA

Maitre d'Hôtel Josef Widmar    Executive Chef Markus Nufer

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## CHEF'S SUGGESTIONS

*Chef Markus Nufer has selected these dishes for this evening:*

**Roasted Chicken Breast on Smoked Lentil Salad with Blackberry Vinaigrette**

**Creamy Potato and Leek Soup with Garlic Crostini**

**Potato-Crusted Fresh Pacific Salmon Fillet**

Accompanied by Creamy Spinach, Vegetable Spring Roll Wrap and

Caviar Chablis Beurre Blanc

**Plantation of Peach**

Mascarpone Peach Tart, White Peach Jell-O and Bellini Sabayon

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## ON THE LIGHTER SIDE

*Crystal Cruises offers these special selections, low in cholesterol, fat and sodium:*

**Chicken Consommé with Cabbage Strudel**

**Grilled Black Angus Sirloin Steak**

With Steamed Vegetables, Sautéed Mushrooms and Natural Gravy

**Freshly Frozen Nonfat Cherry Vanilla or German Chocolate Fudge Yogurt**

## VEGETARIAN SELECTIONS

**Terrine of Buffalo Mozzarella on Cherry Tomato Salad with Crisp Polenta Spring Roll**

**Creamy Potato and Leek Soup with Garlic Crostini**

**Oven-Baked Sweet Potato Strudel**

With Caramelized Macadamia Nuts, Baby Vegetable and Port Wine Glaze

**Sugar-Free Ricotta Cheesecake**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

**By the Bottle:** Pouilly Fumé, Claude Michot, Loire Valley, France 2006 \$44.00

**By the Glass:** Sauvignon Blanc, Greenhough, Marlborough, New Zealand 2008 \$9.50

**Red Wine**

**By the Bottle:** Merlot, Shafer Winery, Napa Valley 2005 \$64.00

**By the Glass:** Cabernet Sauvignon, Souverain Winery, Alexander Valley 2005 \$9.50

*For our complete selection of fine wines by the glass, please ask your Sommelier.*



## APPETIZERS

Crabmeat and Smoked Salmon Tart with Guacamole, Sour Cream and Herb Salad  
Roasted Chicken Breast on Smoked Lentil Salad with Blackberry Vinaigrette  
Terrine of Buffalo Mozzarella on Cherry Tomato Salad with Crisp Polenta Spring Roll  
Iced Fruit Cup with Pimm's No. 1 Cup

## SOUP AND SALAD

Creamy Potato and Leek Soup with Garlic Crostini  
Chicken Consommé with Cabbage Strudel  
Tropical Fruit Soup with Kiwi Sherbet

*Low-sodium soups are available upon request*

Heart of Iceberg Lettuce with Marinated Radishes and Daikon  
Fresh Baby Spinach Salad with Crisp Bacon Bits,  
Tossed in Dijon-Mustard Dressing with Garlic Croutons

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

## PASTA SPECIAL

Bucatini "Arrabbiata" – Tomato Sauce with Garlic, Chili Flakes and Parsley,  
Sprinkled with Parmesan Cheese

## SALAD ENTRÉE

Grilled Citrus Marinated Pork Medallions  
On Crunchy Greens, Tossed with Mango-Passion Fruit Vinaigrette,  
Surrounded by Fresh Seasonal Fruits

## MAIN FARES

Potato-Crusted Fresh Pacific Salmon Fillet  
Accompanied by Creamy Spinach, Vegetable Spring Roll Wrap  
and Caviar Chablis Beurre Blanc  
Sautéed Shrimp on Grilled Purple Potatoes  
With Applewood Smoked Bacon, Broccoli Roses and Homemade Barbecue Sauce  
Pink Roasted Tender Duck Breast with Potato Gnocchi, Mint-Hazelnut Pesto,  
Parmesan Shavings, Glazed Red Beets, Cauliflower and Honey Flavored Duck Jus  
Grilled Black Angus Sirloin Steak  
Served with Grilled Vegetables, Twice Baked Potato and Sauce Foyot

*Upon your request, these Traditional Main Fares are also available:  
Black Angus Rib Eye Steak, Served with Steamed Vegetables, Mashed Potatoes and Béarnaise Sauce; or  
Broiled Fresh Mahi Mahi Fillet, Served with Steamed Vegetables, Dill Potatoes and Garlic-Saffron Sauce*

## SIDE ORDERS

Steamed Vegetables   Creamy Spinach   Steamed Rice   Mashed Potatoes  
Shell 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.*



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Executive Pastry Chef Josef Ehammer

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## SWEET FINALE

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

### Plantation of Peach

Mascarpone Peach Tart, White Peach Jell-O and Bellini Sabayon

### All About Chocolate

Chocolate Serbet, Chocolate Dove Cake, and Chocolate Parfait "Bundt Cake"

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## SUGAR-FREE

Ricotta Cheesecake

Vanilla Cream Swan

## 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 Tart with Cinnamon Ice Cream

Vanilla, Rum Raisin, or Mint Chocolate Chip Ice Cream

*With Your Choice of Toppings*

Freshly Frozen Nonfat Cherry Vanilla or German Chocolate Fudge Yogurt

Refreshing Chocolate Sherbet

Homemade Cookies

Seasonal Fruits

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## FROM THE CHEESE TROLLEY

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

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## HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass (3oz):

Vin Santo, Isola e Olena, Tuscany, Italy 1999 \$8.50

Dessert Wine by the Bottle:

Eiswein, Alois Kracher, Burgenland, Austria 2005 \$38.00