



# California Dinner

Thursday, March 12, 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:*

**Crisp Asian Duck Spring Roll on Green Pea Purée and Apricot Chutney**

**Napa Valley Slow Oven-Roasted Vegetable Soup with Parmesan Cheese and Basil Oil**

**Grilled California Lamb Chops**

With Sautéed Spinach, Eggplant Parmigiana,  
White Bean Cremolata, Pearl Onions and Crystal's Cabernet Sauvignon Gravy

**Bridge of Americas**

Chocolate Tres Leches, Oven-Roasted Banana, Macadamia Ice Cream

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## ON THE LIGHTER SIDE

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

**Suprême of Californian Fruits on Blood Orange Carpaccio**

**Broiled Fresh Californian Corvina Fillet**

With Steamed Spinach and Parsley Potatoes, Topped with Chipotle-Tomato Confit

**Refreshing Raspberry Sherbet**

## VEGETARIAN SELECTIONS

**Crunchy Salad Leaves Tossed in Honey-Shallot Mustard Vinaigrette,  
Garnished with Orange Segments, Toasted Pine Nuts and Plum Tomatoes**

**Napa Valley Slow Oven-Roasted Vegetable Soup with Cheese and Basil Oil**

**Roasted Portobello Mushroom and Heirloom Tomato Pizza**

With Caramelized Onions, Black Truffle Arugula Pesto and Cheddar Cheese

**Sugar-Free Cassis Ice Parfait**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

**By the Bottle:** Chardonnay, Matanzas Creek Winery, Sonoma County 2005 \$44.00

**By the Glass:** Sauvignon Blanc, Selaks, Marlborough, New Zealand 2007 \$9.00

**Red Wine**

**By the Bottle:** Cabernet Sauvignon, Chimney Rock Winery, Napa Valley 2005 \$75.00

**By the Glass:** Cabernet Sauvignon, Cuvaison Winery, Napa Valley 2005 \$10.50

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





## APPETIZERS

Crisp Asian Duck Spring Roll on Green Pea Purée and Apricot Chutney  
Smoked Peppered Tuna Carpaccio with Petit Niçoise Salad and Arugula Pesto  
Avocado Terrine with White Asparagus Salad and California Greens  
Suprême of Californian Fruits on Blood Orange Carpaccio Drizzled with Tequila

## SOUP AND SALAD

Napa Valley Slow Oven-Roasted Vegetable Soup with Parmesan Cheese and Basil Oil  
Garlic Consommé with Corn and Okra Fritters  
Chilled Green Pea Cappuccino with Smoked Tuna Julienne

*Low-sodium soups are available upon request*

Heart of Butter Lettuce  
With Ranch Dressing, Topped with Crisp Pancetta and Herb Croutons  
Crunchy Salad Leaves Tossed in Honey-Shallot Mustard Vinaigrette,  
Garnished with Orange Segments, Toasted Pine Nuts and Plum Tomatoes

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Lime Yogurt or Low-Calorie Italian Vinaigrette*

## PASTA SPECIAL

Broccoli and Ricotta Ravioli Tossed in Sage Butter,  
Topped with Mushrooms, Tomato Jam and Parmesan Cheese

## SALAD ENTRÉE

Shrimp Cobb Salad  
Shrimp, Diced Celery, Mango, Chopped Eggs, Tomato, Romaine Lettuce, Green Beans,  
Crisp Bacon and Smoked Gouda Cheese, Tossed in Light Herb Vinaigrettes

## MAIN FARES

Sun-Dried Tomato Crusted Corvina Fish Fillet  
On Lyonnaise Potatoes with Leek Confit, Broccoli and Chardonnay-Basil Foam

Garlic-Marinaded Sautéed Scallops  
Served on Saffron Risotto with Creamy Meyer Lemon Emulsion, and  
California-Grown Baby Vegetables

Braised Chicken in Chipotle Tomato Sauce with Bell Peppers,  
Carrots, Celery and Porcini, Served on Grilled Polenta

Grilled California Lamb Chops  
With Sautéed Spinach, Eggplant Parmigiana, White Bean Cremolata, Pearl Onions  
and Crystal's Cabernet Sauvignon Gravy

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

*Grilled Black Angus Sirloin, Served with Baked Potatoes, Gratinated Tomato, Cauliflower Roses and  
Sauce Béarnaise; or*

*Grilled Atlantic Salmon Fillet, Served with Roasted Potatoes, Grilled Zucchini and Onion-Tomato Salsa*

## SIDE ORDERS

Steamed Vegetables    Saffron Risotto    Mashed Potatoes  
Farfalle with Tomato Sauce    Steamed White Rice

*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.*



# California Dinner Dessert

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Maitre d'Hôtel **Josef Widmar** Executive Chef **Markus Nufer**  
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:*

**Bridge of the Americas**  
Chocolate Tres Leches, Oven-Roasted Banana and Macadamia Ice Cream

**Dream of Raspberries**  
Raspberry Jell-O, Granola Crunch, Mascarpone Raspberry Shake  
and Raspberry Sherbet

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## SUGAR - FREE

Cassis Ice Parfait  
Piña Colada Mousse

## 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 Cinnamon Ice Cream  
Vanilla, Cookie Dough, or M&M Vanilla Fudge Ice Cream  
*With Your Choice of Toppings*  
Freshly Frozen, Nonfat New York Cheesecake or Strawberry Yogurt  
Refreshing Raspberry 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 Bottle:  
Eiswein, Alois Kracher, Burgenland, Austria 2005 \$38.00  
Dessert Wine by the Glass:  
Vin Santo, Isola e Olena, Tuscany, Italy 1999 \$8.50