



# Dinner

Friday, March 13, 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:*

### **Pink Roasted Duck Breast**

With Fig Confit, Crisp Phyllo and Orange-Balsamic Glaze

**Cream of Chicken** with Exotic Spices and Apples

### **Broiled Fresh Pacific Swordfish Steak**

Served with Roasted Purple Potatoes, Vegetable Medley,  
Fennel-Tomato Vinaigrette and Rosemary Aioli

### **The Big Island**

Banana Chocolate Tart, Lilikoi Crème Brûlée, Oven-Roasted Pineapple Chunks

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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:*

**Grilled Vegetable Terrine** with Crisp Leeks and Lemon-Herb Vinaigrette

### **Oven-Roasted Citrus-Marinated Medallions of Venison**

With Natural Gravy, Broccoli and Steamed Pumpkin

**Freshly Frozen, Nonfat Dutch Chocolate or Raspberry Yogurt**

## VEGETARIAN SELECTIONS

**Tossed Romaine Lettuce** with Lorenzo Dressing, Topped with Herb Toasties

**Roasted Parsnip Consommé** with Garlic Boursin Profiteroles

### **Stuffed Squash**

With Herb Risotto and Parmesan Cheese,

Served on Vegetable Julienne with Garlic-Flavored Tomato Chutney

**Sugar-Free Coconut Cream Puff**

## HEAD SOMMELIER'S SUGGESTIONS

### **White Wine**

**By the Bottle:** Condrieu, E. Guigal, Rhône Valley, France 2006 \$85.00

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

### **Red Wine**

**By the Bottle:** Pinot Noir, "Toulouse Vineyard," J. Jacaman, Anderson Valley 2004 \$78.00

**By the Glass:** Chianti Classico, Fattoria Fontodi, Tuscany, Italy 2005 \$10.00

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



## APPETIZERS

Jumbo Shrimp and Palm Heart Cocktail with Sauce Marie Louise  
Grilled Vegetable Terrine with Crisp Leeks and Lemon-Herb Vinaigrette  
Pink Roasted Duck Breast with Fig Confit, Crisp Phyllo and Orange-Balsamic Glaze  
Chilled Fruit Cup Flavored with Gin

## SOUPS AND SALADS

Cream of Chicken with Exotic Spices and Apples  
Roasted Parsnip Consommé with Garlic Boursin Profiteroles  
Chilled Watermelon Gazpacho with Lilikoi Granitée  
*Low sodium soups are available upon request*  
Medley of Selected Crunchy Field Greens with Fried Brie Fritters and Grapes  
Tossed Baby Spinach Salad with Bacon Dressing, Sliced Mushrooms and Bacon Bits  
*Traditional favorite dressings available, plus today's specials*  
*Fat-Free Mango Passion Dressing or Low-Calorie Avocado-Yogurt Dressing*

## PASTA SPECIAL

Fusilli alla Emiliana  
Italian Pasta with Tomato Sauce, Bacon, Onions, Olives and Herbs

## SALAD ENTRÉE

Grilled Ancho Chili-Rubbed Sirloin Steak Salad  
On a Bed of Iceberg Lettuce, Garnished with Roasted Squash,  
Peppers and Beet Root, Served with Thousand Island Dressing

## MAIN FARES

Broiled Fresh Pacific Swordfish Steak  
Served with Roasted Purple Potatoes, Vegetable Medley,  
Fennel-Tomato Vinaigrette and Rosemary Aioli  
Oven-Roasted Citrus-Marinaded Medallions of Venison  
On Semolina Terrine, Brussels Sprouts, and Caramelized Pumpkin,  
Served with Juniper Berry Sauce  
Roasted American Black Angus Beef Prime Rib  
With Natural Gravy, Corn on the Cobb, Broccoli Roses with Almonds and  
Baked Potato with Sour Cream, Chives and Bacon Bits  
"My Grandma's Style" Meat Loaf  
Oven-Baked, Filled with Swiss Cheese, Served with Mashed Potatoes,  
Green Peas and Carrots, and Creamy Mushroom Sauce  
*Upon your request, these Traditional Main Fares are also available:*  
*Grilled Sirloin Steak, Served with Broccoli Roses, Broiled Tomato, Baked Potato and Sauce Béarnaise; or*  
*Grilled Chicken Breast, Served with Garlic-Mashed Potatoes, Steamed Vegetables and Natural Gravy*

## SIDE ORDERS

Brussels Sprouts   Broccoli Roses   Corn on the Cobb  
Mashed Potatoes   Spaghetti 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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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:*

### The Big Island

Banana Chocolate Tart, Lilikoi Crème Brûlée, Oven-Roasted Pineapple Chunks

### Washington Apple Bake

Apple Stew, Vanilla Custard, Maple Ice Cream, Filo Crisp

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## SUGAR - FREE

Coconut Cream Puff

Black and White Chocolate Mousse Cake

## 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 Vanilla Ice Cream

Cherry Vanilla, Spumoni, and Sarah Lee Strawberry Cheesecake Ice Cream

*With Your Choice of Toppings*

Freshly Frozen, Nonfat Dutch Chocolate or Raspberry Yogurt

Refreshing Vodka Cranberry 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:

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

Dessert Wine by the Bottle:

Trockenbeerenauslese, "Crystal Logo" Alois Kracher, Burgenland, Austria 2000 \$48.00