



Dinner

Saturday, March 14, 2009

Crystal Dining Room, Crystal Symphony

In the Port of 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:

Pan-Fried Scallops on Truffled Mashed Potatoes and Lobster Foam

Green Split Pea Soup with Champagne and Whole Wheat Croutons

Broiled Fresh Pacific Grouper Fillets

Served on Garlic Roasted Potatoes and Braised Fennel,

Topped with Tomato, Olive and Pepper Salsa

Route 66

New York Cheesecake, Lilikoi Cheesecake, and Blueberry Cheesecake 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:

Mixed Greens with Mango, Orange Segments and Palm Hearts

Roasted White Meat Turkey

Served with Steamed Vegetables, Parsley New Potatoes and Natural Gravy

Refreshing Coconut Pineapple Sherbet

VEGETARIAN SELECTIONS

Oven-Roasted Tomato Terrine on Fig Balsamico-Tossed Mesclun Lettuce

Green Split Pea Soup with Champagne and Whole Wheat Croutons

Vegetable Chow Mein

Stir-Fried Noodles with Crisp Vegetables, Topped with Tofu and Crisp Shallots

Sugar-Free Lemon Mousse

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Sonoma-Cutrer, Russian River Ranches 2006 \$42.00

By the Glass: Chardonnay, Cuvaison Winery, Carneros 2006 \$8.50

Red Wine

By the Bottle: Pinot Noir, "Toulouse Vineyards," J. Jacman, Anderson Valley 2004 \$78.00

By the Glass: Syrah, D'Allesandro, Cortona, Tuscany, Italy 2005 \$9.50

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



APPETIZERS

Pan-Fried Scallops on Truffled Mashed Potatoes and Lobster Foam

Pepper-Crusted Rare Yellow Fin Tuna

On Golden Pineapple Carpaccio and Fine Herb Salad

Oven-Roasted Tomato Terrine on Fig Balsamico Tossed Mesclun Lettuce and Goat Cheese Crostini

Chilled Fruit Cup with Strawberries and Godiva Liqueur

SOUP AND SALAD

Green Split Pea Soup with Champagne and Whole Wheat Croutons

Chicken Broth with Asparagus Strudel

Chilled Exotic Flavored Melon Soup with Toasted Almonds

Low-sodium soups are available upon request

Mixed Greens with Mango, Orange Segments and Palm Hearts

Heart of Iceberg Lettuce with Boiled Eggs, Sliced Mushrooms and Crisp Bacon Bits, Tossed in Roasted Garlic Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Apple Cider Vinaigrette or Low-Calorie Buttermilk Caesar

PASTA SPECIAL

Homemade Spinach Gnocchi with Creamy Walnut Sauce and Crumbled Stilton

SALAD ENTRÉE

Grilled Rosemary-Marinated Chicken Skewers

On a Bed of Crisp Garden Lettuce with Golden Pineapple, Baby Corn, Plum Tomato and Grilled Eggplant, Tossed with Tangy Dressing

MAIN FARES

Broiled Fresh Pacific Grouper Fillets

Served on Garlic Roasted Potatoes and Braised Fennel, Topped with Tomato, Olive and Pepper Salsa

Roasted Tom Turkey

With Orange-Sage Stuffing, Bourbon Gravy, Cranberry Chutney, Creamy Peas and Silver Onions, and Sweet Potato Praline

Braised Baby Lamb Shanks

On Minted Pea Purée Slow Roasted Tomatoes, Fried Cauliflower, and Natural Lamb Gravy

Grilled Black Angus Rib-Eye Steak

Served with Warm Beet Salad, Russet Potato Strudel, Almond Broccoli and BBQ Hollandaise Sauce

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

Grilled Sirloin Steak with Broccoli Roses, Carrots, Mashed Potatoes and Natural Gravy; or

Broiled Mahi Mahi on Roasted Potatoes, Sautéed Spinach and Beurre Blanc

SIDE ORDERS

Almond Broccoli Mashed Potatoes Russet Potato Strudel

Steamed Rice Linguine Pasta with Tomato Sauce

Upon request, dishes are available without sauce, and in half portions.

Vegetables are also available steamed, without butter or salt.



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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:

Route 66

New York Cheesecake, Lilikoi Cheesecake and Blueberry Cheesecake Ice Cream

Indian Summer

Mixed Berry Crumble and Vanilla Ice Cream

SUGAR FREE

Blueberry Cheese Strudel

Lemon 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 Tart with Vanilla Ice Cream

Vanilla, Butter Pecan, or Double Fudge Ice Cream

With Your Choice of Toppings

Freshly Frozen Nonfat Lemon or Cookies 'n' Cream Yogurt

Refreshing Coconut Pineapple 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 Bottle:

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

Dessert Wine by the Glass:

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