



# French Dinner

Monday, March 16, 2009

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Hong Kong, China

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:*

**Escargots Bourguignonne** – Burgundy Snails in Garlic-Herb Butter

**French Onion Soup** with Gruyère Cheese Crouton

**Pink Roasted Rack of Baby Lamb** “Provençale”

Garlic and Herb-Crusted with Mint-Flavored Jus, Petite Ratatouille Niçoise,  
Sautéed Haricots Vert and Gratinated Potatoes

**Grand Marnier Soufflé** with Sauce Negresco

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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:*

**Vegetable Salade Niçoise** – Green Beans, Tomatoes, Onions, Boiled Potatoes, Black and Green Olives, and Green and Red Bell Peppers

**Broiled Fresh Red Snapper**

Served with Steamed Vegetables, Parsley Potatoes and Tomato Confit

**Freshly Frozen Nonfat French Vanilla Yogurt**

## VEGETARIAN SELECTIONS

**Vegetable Salade Niçoise** – Green Beans, Tomatoes, Onions, Boiled Potatoes, Black and Green Olives, and Bell Peppers

**Vichyssoise** with Red Bell Pepper Mousse

**Grilled Vegetable Brochette**

With Sautéed Spinach, Wild Mushroom Ravioli and Curry Butter

**Apple Crumble Tartlet** with Vanilla Ice Cream

## HEAD SOMMELIER'S SUGGESTIONS

**Champagne by the Glass:**

Veuve Clicquot Ponsardin Brut, Reims N.V. \$15.00

**White Wine**

**By the Bottle:** Chablis, Grand Cru, “Vaudésir,” Domaine Pascal Bouchard 2002 \$84.00

**By the Glass:** Pouilly Fuissé, Louis Jadot, Burgundy, France 2007 \$10.00

**Red Wine**

**By the Bottle:** Château Figeac, Saint-Emilion, Bordeaux, France 1996 \$195.00

**By the Glass:** Château Lynch-Moussas, Haut-Medoc, Bordeaux, France 2003 \$11.00

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



## APPETIZERS

Escargots Bourguignonne – Burgundy Snails in Garlic-Herb Butter  
Seafood Rendez-Vous with Sauce Louis XIII  
Tomato & Zucchini Tarte Tatin with Goat Cheese, Endive and Pine Nuts  
Exotic Fruit in an Orange Basket, Perfumed with Framboise

## SOUP AND SALAD

French Onion Soup with Gruyère Cheese Crouton  
Veal Consommé with Foie Gras Profiteroles  
Vichyssoise with Red Bell Pepper Mousse

*Low sodium soups are available upon request.*

Panache of Mixed Lettuce with Oak Leaf, Chopped Boiled Eggs,  
French Dressing and Garlic Croutons

Vegetable Salade Niçoise – Green Beans, Tomatoes, Onions, Boiled Potatoes,  
Black and Green Olives, and Green and Red Bell Peppers

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

*Fat-Free Raspberry Vinaigrette or Low-Calorie French Dressing*

## PASTA SPECIAL

Garganelle Boscaiola  
Italian Pasta with Pancetta, Mushrooms, Onions, Cream, Tomatoes and Truffles

## SALAD ENTREE

Bay Scallop Salad – Panko Breaded and Golden-Fried Bay Scallops on a Bed of Mixed  
Greens, Shredded Cucumber, Daikon, Tomatoes and Pomelo Segments,  
Tossed with Lemon-Basil Vinaigrette

## MAIN FARES

Pacific Fresh Red Snapper Fillets  
Served on Sautéed Lyonnaise Potatoes and Noisette Butter with Kalamata Olives,  
Tomato Triangle and Braised Fennel

Pink-Roasted Rack of Baby Lamb “Provençale”  
Garlic-Herb Crusted with Mint-Flavored Jus, Petit Ratatouille Niçoise,  
Sautéed Haricots Vert and Gratinated Potatoes

Veal “à la Mama”  
Breaded and Golden-Fried Veal Escalope, Filled with Ham and Cheese, Served with  
Lemon Zest Mashed Potatoes, Carrot Wedges, Sautéed Mushrooms and Natural Gravy

Coq au Vin  
Braised Chicken in Burgundy Red Wine Sauce, Garnished with Glazed Silver Onions,  
Mushrooms and Bread Croutons, Served in a Nest of Fettuccine and Broccoli Roses

*Upon your request, these Traditional Main Fares are also available: Grilled Black Angus Entrecôte au  
Beurre d'Anis with Anis Herb Butter, Served with Ratatouille, Haricots Verts and Gratin Potatoes; or  
Broiled Atlantic Salmon Fillet, Served with Sautéed Spinach, New Potatoes and Lemon Beurre Blanc*

## SIDE ORDERS

Carrot Wedges    Petit Ratatouille Niçoise    Gratinated Potatoes  
Sautéed Haricots Vert    Steamed Vegetables    Fettuccine 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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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:*

**Soufflé Grand Marnier**

**Sauce Negresco**

**Champs Elysée**

**Apple Tart Tatin, Pistachio Gateau Opera, and Frozen French Vanilla Yogurt**

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## SUGAR-FREE

**Banana Ice Parfait with Fudge Sauce**

**Lemon Cream Cake**

## CLASSIC DESSERTS

*Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherberts 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, Cinnamon or M&M Vanilla Fudge Ice Cream**

*With Your Choice of Toppings*

**Freshly Frozen Nonfat French Vanilla or German Chocolate Yogurt**

**Refreshing Beaujolais Kir Sherbet**

**Petit Fours and Chocolate Truffles**

**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:**

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

**Dessert Wine by the Bottle:**

Château D'Yquem, Sauternes, Bordeaux, France 1996 \$550.00