



St. Patrick's Day Dinner

Tuesday, March 17, 2009

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Hong Kong, China

Maitre d'Hôtel Josef Widmar Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Asian Style Braised Short Ribs Spring Roll
With White Cabbage-Pineapple Slaw and Hoisin Sauce

Cream of Baby Spinach with Toasted Almonds

Broiled Fresh Dover Sole Roulade with Crabmeat
Served on Green Pea Purée and Saffron Potatoes with Lemon Beurre Blanc

The Dubliner – Anne Maguire's Brioche Bread & Butter Pudding with Irish Whiskey,
Homemade Caramel Sauce, and Bailey's-Flavored Vanilla 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:*

Tossed Spinach Salad with Honey Mustard Dressing,
Chopped Eggs, and Garlic Croutons

Irish Stew

Beef and Lamb Simmered in its own Broth with Carrot, Onions, Potatoes and Herbs

Sugar-Free Spiced Apple Sauce Custard

VEGETARIAN SELECTIONS

Broccoli, Cauliflower and Asparagus Terrine
With Ginger Pickled Radish and Sprout Salad

Cream of Baby Spinach with Toasted Almonds

Pumpkin Gnocchi Sautéed in Brown Sage Butter,
With Asparagus Tips, Poached Cherry Tomato and Shaved Pecorino

Sugar-Free Green Tea Mousse

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Matanzas Creek Winery, Sonoma County 2006 \$44.00

By the Glass: Sauvignon Blanc, Tupari Winery, Marlborough, New Zealand 2007 \$11.00

Red Wine

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

By the Glass: Cabernet Sauvignon, Cuvaision Winery, Napa Valley 2006 \$10.50

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



APPETIZERS

Fresh Pacific Oysters on Ice with Bloody Mary Shooters

Asian Style Braised Short Ribs Spring Roll

With White Cabbage-Pineapple Slaw and Hoisin Sauce

Broccoli, Cauliflower and Asparagus Terrine

With Ginger Pickled Radish and Sprout Salad

Chilled Kiwi, Strawberries, and Melon with Cherry Herring Liqueur

SOUP AND SALAD

Cream of Baby Spinach with Toasted Almonds

Chicken Broth with Vegetable and Cabbage Strudel

Chilled Fig Soup with Low-Fat Yogurt

Low-sodium soups are available upon request

Heart of Butter Lettuce with Creamy Potato Salad and Roasted Pumpkin Seeds

Tossed Spinach Salad with Honey Mustard Dressing,

Chopped Eggs, and Garlic Croutons

Traditional favorite dressings available, plus today's specials:

Fat-Free Apple Yogurt and Low-Calorie Rosemary Vinaigrette

PASTA SPECIAL

Broccoli and Ricotta Cheese Ravioli

With Pesto, Olive Oil, Pine Nuts and Parmesan Cheese

SALAD ENTRÉE

Pink Roasted Prosciutto Wrapped and Apricot Glazed Rabbit Loin

On Crunchy Garden Greens with Champagne Vinaigrette, Strawberry and Orange Segments, Kiwi, and Toasted Pistachio Nuts

MAIN FARES

Broiled Fresh Dover Sole Roulade with Crabmeat

Served on Green Pea Purée and Saffron Potatoes with Lemon Beurre Blanc

Golden-Fried Chicken Breast Stuffed with Banana and Coconut,

Served with Glazed Melon Balls, Snap Peas and Basmati Rice with Yellow Curry Sauce

Spiced, Baked Smoked Ham

With Mango-Cranberry Chutney, Brussels Sprouts with Bacon, Buttered Carrots,

Corn Bread Pudding and Served with Herb Gravy

Irish Stew

Beef and Lamb Simmered in its own Broth with Carrot, Onions, Potatoes and Herbs,

Served with Mashed Potatoes and Crisp Onions

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

Grilled Sirloin Steak with Garlic-Herb Butter, Served with Grilled Zucchini, Tomatoes and Baked Potato;

or Broiled Swordfish Fillet Served on Mashed Potatoes, Steamed Vegetables and Tomato-Lemon-Caper Salsa

SIDE ORDERS

Sautéed Fresh Brussels Sprouts Steamed Vegetables Mashed Potatoes

Steamed Rice Buttered Carrots Angel Hair 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.



St. Patrick's Day Dinner Dessert

Tuesday, March 17, 2009
Crystal Dining Room, Crystal Symphony
At Sea, en Route to Hong Kong, China

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:

The Dubliner

Anne Maguire's Brioche Bread & Butter Pudding with Irish Whiskey,
Homemade Caramel Sauce, Bailey's-Flavored Vanilla Ice Cream

Irish Rain

Apple Fritters, Spiced Grapes, and Guinness Crème Brûlée

SUGAR-FREE

Green Tea Mousse

Spiced Apple Sauce Custard

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 Vanilla Ice Cream

Vanilla, Vanilla with Snickers and Green Tea Ice Cream
With Your Choice of Toppings

Freshly Frozen Nonfat Pistachio or Cookies 'n' Cream Yogurt

Refreshing Green Lime 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