



# Dinner

Friday, March 20, 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:*

**Panko Breaded Scallops** with Asian Remoulade Sauce and Truffled Potatoes

**Maui Red Onion Soup** with Crisp Shallots and Sweet Potato Chips

**Broiled Black Angus Sirloin Steak**

With Thyme Roasted New Potatoes, Red Beet and Pepper Salad

With Dijon Mustard Hollandaise and Fried Onion Rings

**Key Largo**

Lemon Financier, Blueberry Stew, Sour Cream Panna Cotta and Lemon 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:*

**Heart of Butter Lettuce** with Marinated Cauliflower and Cashew Nut Salad

**Pan-Fried Fillet of Lemon Sole**

With Steamed Spinach, Niçoise Olives, Tomato Triangles and Wild Rice Pilaf

**Sugar-Free Baked Apple** with Sugar-Free Vanilla Sauce

## VEGETARIAN SELECTIONS

**Panache of Crunchy Greens**

With Belgian Endive, Radicchio and Snow Peas,

Tossed with Creamy Peanut-Sesame Dressing

**Maui Red Onion Soup** with Crisp Shallots and Sweet Potato Chips

**Artichoke Ravioli** on Butternut Squash Purée,

Topped with Sautéed Mushrooms and Pesto

**Apple Crumble Tart** with Vanilla Ice Cream

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

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

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

**Red Wine**

**By the Bottle:** Cabernet Sauvignon, "Napanook," Dominus Estate, Napa Valley 2005 \$65.00

**By the Glass:** Pinot Noir, Willamette Winery, Willamette Valley, Oregon 2006 \$10.00

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



## APPETIZERS

**Panko Breaded Scallops** with Asian Remoulade Sauce and Truffled Potatoes  
**Salmon and Hawaiian Swordfish Carpaccio**  
With Vegetable Vinaigrette and Tossed Garden Lettuce  
**Tomato-Ricotta Tartare** with Pine Nuts and Basil, Accompanied by Crisp Garden Lettuce  
**Tropical Fruit Cocktail** with Amaretto di Saronno

## SOUP AND SALAD

**Maui Red Onion Soup** with Crisp Shallots and Sweet Potato Chips  
**Chicken Consommé** Flavored with Soy, Lemongrass,  
Glass Noodles and Vegetable Julienne  
**Chilled Gingered Carrot Bisque** with Caramelized Chestnuts  
*Low-sodium soups are available upon request*  
**Panache of Crunchy Greens** with Belgian Endive, Radicchio and Snow Peas,  
Tossed with Creamy Peanut Sesame Dressing  
**Heart of Butter Lettuce** with Marinated Cauliflower and Cashew Nut Salad  
*Traditional favorite dressings available, plus today's specials:*  
*Fat-Free Maple-Soy Vinaigrette and Low-Calorie Herb Balsamic Vinaigrette*

## PASTA SPECIAL

**Black Ink Linguini** with Tomato Sauce, Garlic, Extra Virgin Olive Oil,  
Calamari, Sea Scallops and South Sea Lobster

## SALAD ENTRÉE

**Grilled Shrimp & Caesar Salad** – Romaine Lettuce Tossed with Anchovy Dressing,  
Topped with Grilled Jumbo Shrimps, Parmesan Shavings, and Herb Croutons

## MAIN FARES

**Broiled Fillet of Atlantic Lemon Sole**  
Served on Garlic Mash, Butternut Squash Balls,  
Cherry Tomatoes, and Meyer Lemon Beurre Blanc  
**Chicken Cacciatore**  
Braised Chicken in Tomato-Olive Sauce, Served with Grilled Polenta  
**Veal Piccata "Milanese"**  
Veal Scallopini Dipped in Egg and Parmesan and Pan-Fried to a Golden Brown,  
Served with Saffron Risotto, Sautéed Spinach, and Rosemary Gravy,  
Garnished with Mushrooms and Ham Julienne  
**Broiled Black Angus Sirloin Steak**  
With Thyme Roasted New Potatoes, Red Beet and Pepper Salad with Dijon Mustard  
Hollandaise and Fried Onion Rings  
*Upon your request, these Traditional Main Fares are also available:*  
*Grilled Chicken Breast with Hollandaise Sauce, Steamed Vegetables and Baked Potatoes with Bacon;*  
*Plain-Broiled Pacific Grouper with Parsley Potatoes, Vegetable Julienne and Scallion Butter Sauce*

## SIDE ORDERS

**Butternut Squash Balls   Mashed Potatoes   Steamed Rice**  
**Spaghetti 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.*





# 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:*

### Key Largo

Lemon Financier, Blueberry Stew, Sour Cream Panna Cotta and Lemon Ice Cream

### The Cotton Club

Old-Fashioned Double Chocolate Fudge Bread & Butter Pudding,  
Rocky Road Ice Cream and Spearmint Sauce

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## SUGAR FREE

Baked Apple with Sugar-Free Vanilla Sauce

Frozen Lemon Soufflé

## 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, Coffee, or Cherry Vanilla Ice Cream

*With Your Choice of Toppings*

Freshly Frozen Nonfat French Vanilla or German Chocolate Yogurt

Refreshing Fig and Vanilla 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 Wines by the Glass:

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

Dessert Wines by the Bottle:

Trockenbeerenauslese, No. 6, Alois Kracher, Burgenland, Austria 2000 \$88.00