



Dinner

Sunday, March 22, 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:

Barbecued Quail on Kernel Corn Tomato Salad and Warm Garlic Crostini

Curried Cauliflower Soup with Gingered Tomato Chutney

Broiled Striped Bass Fillet

On Mango-Pine Nut Cous Cous, Baby Bok Choy, Pumpkin Balls,
and Lemon Grass Flavored Beurre Blanc

Soufflé Fromage Blanc

Sour Cream Soufflé, Strawberry Consommé, Forest Berries and 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:

Mesclun of Lettuce

Tossed with Tomato Vinaigrette and Vegetable Toasties

Roasted New Zealand Lamb Loin with Lemon Pistachio Crust

Cauliflower Parmesan Mash, Snap Peas, Carrots and Natural Gravy

Sugar-Free Lemon Curd

VEGETARIAN SELECTIONS

Chilled Citrus Fruits Drizzled with Campari

Curried Cauliflower Soup with Gingered Tomato Chutney

Spinach and Potato Strudel on Caramelized Onions,

Black Truffles and Port Wine Glaze, Served with Baby Vegetable Medley

Refreshing Cantaloupe Melon Sherbet

HEAD SOMMELIER'S SUGGESTIONS

White Wine

By the Bottle: Chardonnay, Rombauer Winery, Carneros 2007 \$50.00

By the Glass: Sauvignon Blanc "Steirische Klassik," Neumeister, Austria 2007 \$9.50

Red Wine

By the Bottle: Chianti Classico, Fattoria Fontodi, Tuscany 2005 \$40.00

By the Glass: Primitivo, Torcicoda, Puglia, Italy 2006 \$10.00

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



APPETIZERS

Barbecued Quail on Kernel Corn Tomato Salad and Warm Garlic Crostini
Goat Cheese Tower with Toasted Pistachios and Ice Wine Marinated Grapes
Forest Mushroom Tart Topped with Fine Herb Salad
Chilled Fruit Cup with Grapefruit Segments Drizzled with Campari

SOUP AND SALAD

Curried Cauliflower Soup with Gingered Tomato Chutney
Ham Hock Consommé with Snow Peas and Orzo Pasta
Chilled Lingonberry Soup with Sour Cream

Low-sodium soups are available upon request

Mesclun of Lettuce Tossed with Tomato Vinaigrette and Vegetable Toasties
Heart of Baby Lettuce with Marinated Yellow Tomatoes and Asian Daikon Salad,
with Dressing of Your Choice

*Traditional favorite dressings available, plus today's specials:
Fat-Free Sesame French or Low-Calorie Pear Vinaigrette*

PASTA SPECIAL

Rigatoni Pasta with Applewood Smoked Bacon, Cauliflower, Tomatoes and Cream

SALAD ENTRÉE

Panko Breaded and Golden Fried Frogs Legs
On a Bed of Crisp Greens, Diced Tomatoes, Green Beans, Red Radish,
Tossed with Roasted Garlic Dressing

MAIN FARES

Broiled Striped Bass Fillet
On Mango-Pine Nut Cous Cous, Baby Bok Choy, Pumpkin Balls,
and Lemon Grass Flavored Beurre Blanc
Roasted New Zealand Lamb Loin with Lemon Pistachio Crust
Cauliflower Parmesan Mash, Snap Peas, Carrots and Cranberry-Cider Glaze
Chinese Sweet 'n' Sour Pork
Crisp-Fried Pork Tenderloins with Pineapple, Carrots and Bell Peppers in a
Delicious Sweet 'n' Sour Sauce, Served with Steamed Jasmine Rice
Grilled Black Angus T-Bone Steak
Served with Stuffed Baked Potato, Grilled Vegetable Brochette,
Port Wine Shallots and Sauce Choron

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

*Grilled Sirloin Steak with Buttered Garden Vegetables, Port Wine Shallots, Baked Potato with Sour Cream
and Sauce Béarnaise; or*

Roasted Half Kosher Chicken, Served with Brown Rice, Honey Carrot Wedges, Broccoli and Natural Jus

SIDE ORDERS

Steamed Vegetables Baby Bok Choy Steamed Rice Baked Potato
Grilled Polenta 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

Sunday, March 22, 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:

Soufflé Fromage Blanc
Sour Cream Soufflé, Strawberry Consommé, Forest Berries and Vanilla Ice Cream

South Beach - Art Deco
Key Lime Mousse, Raspberry Jell-O, White Coconut Truffle Ganache

SUGAR - FREE

Lemon Curd

Chocolate Profiteroles

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, Mint Chocolate Chip or Coffee Ice Cream

With Your Choice of Toppings

Freshly Frozen Nonfat Pistachio or German Chocolate Yogurt

Refreshing Cantaloupe Melon Sherbert

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