



Dinner

Tuesday, March 24, 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:

Grilled Vegetable Terrine with Fresh Artichoke Salad and Honey Sherry Vinaigrette

Cappuccino of Fine Herbs with Croutons

The Chef's Childhood Favorite: Wiener Schnitzel

Breaded Veal Cutlet, Golden-Fried in Clarified Butter,

Served with Traditional Garnish, Garden Green Peas, Carrots and Parsley Potatoes

Imperial

Sacher Cake, Farmer's Cheese Crêpe, Marinated Strawberries, Sauce Anglaise

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat and sodium by offering these special selections:

Beef Consommé with Pistachio Quenelles

Broiled Fillet of Cod Fish

On Wilted Greens with Roasted Potatoes and Tomato Confit

Refreshing Piña Colada Sherbet

VEGETARIAN SELECTIONS

Butter Lettuce with Green Goddess Dressing and Parmesan Croutons

Cappuccino of Fine Herbs with Croutons

Crisp Polenta and Herb Spring Roll

Served with Saffron-Tomato Coulis, Wilted Greens, and Forest Mushrooms

Sugar-Free Vanilla Pound Cake a la Mode

HEAD SOMMELIER'S SUGGESTIONS

White Wine

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

By the Glass: Chardonnay, Cuvaision 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

Crisp Soft Shell Crab on Three Bean Salad with Garlic Aioli

Smoked Duck Breast with Mesclun Lettuce,
Tossed in Raspberry Vinaigrette Sprinkled with Pine Nuts

Grilled Vegetable Terrine with Fresh Artichoke Salad and Honey Sherry Vinaigrette

Selected Fruits and Berries Presented with Meyers's Rum

SOUP AND SALAD

Cappuccino of Fine Herbs with Croutons

Beef Consommé with Pistachio Quenelles

Chilled Tomato Soup with Orange Sherbet

Low-sodium soups are available upon request

Crisp Romaine Lettuce Tossed in Ranch Dressing,
Topped with Mushrooms and Garlic Chips

Butter Lettuce with Green Goddess Dressing and Parmesan Croutons

Traditional favorite dressings available, plus today's specials:

Fat-Free Roasted Garlic or Low-Calorie Yogurt-Orange-Mint Dressing

PASTA SPECIAL

Linguine Pasta with King Crabmeat, Tomatoes,
Fresh Artichokes, Thyme, and Roasted Yellow Peppers

SALAD ENTRÉE

Oriental Crusted and Broiled Salmon on Dill Cucumber and Potato Salad,
Presented on Crunchy Boston Lettuce with Creamy Yuzu Vinaigrette

MAIN FARES

Broiled Fillet of Cod Fish on Wilted Greens

With Oven-Roasted Red Skin Potatoes, Glazed Yellow and Red Beets and Beurre Blanc

The Chef's Childhood Favorite: Wiener Schnitzel

Breaded Veal Cutlet, Golden-Fried in Clarified Butter,

Served with Traditional Garnish, Garden Green Peas, Carrots and Parsley Potatoes

Lemon-Herb Marinated Rotisserie Chicken

On Rice Pilaf with Fried Cauliflower, Green Beans with Almonds and

Served with Natural Chicken Gravy

Braised Beef Short Ribs, Topped with Horseradish Cream Sauce,

On Mashed Potatoes and Oven Roasted Garden Vegetables

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

Grilled Sirloin Steak, Served with Young Steamed Vegetables, Hollandaise Sauce and Baked Potato with Sour Cream and Chives; or Grilled Atlantic Salmon Fillet on Sautéed Spinach, Served with Parsley Potatoes and Chablis Beurre Blanc

SIDE ORDERS

Steamed Vegetables Garden Green Peas and Carrots **Steamed Rice**

Baked Potato with Sour Cream and Chives

Spinach Farfalle Pasta with Tomato-Basil 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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Executive Pastry Chef **Josef Ehammer**

SWEET FINALE

Our Executive Pastry Chef Josef Ehammer has selected these Sweet Creations for this evening:

The Siam Tower

Cassis Mousse, Tapioca Pineapple Mousse, Passion Fruit Coulis

Imperial

Sacher Cake, Farmer's Cheese Crêpe, Marinated Strawberries, Sauce Anglaise

SUGAR-FREE

Pistachio Panna Cotta

Vanilla Pound Cake a la Mode

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, Parlor Oreo, Vanilla with Snickers Ice Cream

With Your Choice of Toppings

Freshly Frozen Nonfat Dutch Chocolate or Apricot Yogurt

Refreshing Piña Colada 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 Glass:

Eiswein, Alois Kracher, Burgenland, Austria 2005 \$9.50

Dessert Wine by the Bottle:

Trockenbeerenauslese, "Crystal Logo" Alois Kracher,

Burgenland, Austria 2000 \$48.00