



CRYSTAL SYMPHONY

*B*ISTRO DINNER

SUNDAY, MAY 7, 1995

GRAND MAIDEN VOYAGE • AT SEA

Maître d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher

CHEF'S SUGGESTIONS

Escargots Bourguignonne – Burgundy Snails in Garlic-Herb Butter

French Onion Soup with Gratinated Cheese Crouton

Pink Roasted Rack of Baby Lamb "Provençale"

Natural Gravy, Mint Jelly,

Green Beans, Ratatouille Niçoise, and Dauphinoise Potatoes

Souffle Grand Marnier with Sauce Negresco

LIGHTER FARE

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

Citrus Fruit in Orange Basket, Perfumed with Crème de Cassis

Baked Breast of Spring Chicken

*Served on Cous Cous and Basil-Green Peppercorn Sauce,
Steamed Fresh Vegetables*

Sugar Free Rice Pudding with Fruit Salad

Calories: 472 Protein: 16g Fat: 8g Cholesterol: 29mg Sodium: 230mg

VEGETARIAN
SELECTIONS

Vichyssoise with Bell Pepper Mousse and Chives

Baby Eggplant

Stuffed with Ratatouille and Gratinated with Sauce Hollandaise

Tarte Tatin with Vanilla Ice Cream

WHITE WINE

By the Bottle: *Chablis Premier Cru, William Fevre, 1992* – \$36.00

By the Glass: *Château Carbonnieux, Graves, 1990* – \$8.00

RED WINE

By the Bottle: *Château Prieuré-Lichine, Margaux, 1989* – \$42.00

By the Glass: *Château de Sales, Pomerol, 1989* – \$8.00



A P P E T I Z E R S

Escargots Bourguignonne – Burgundy Snails in Garlic-Herb Butter
Assorted Seafood Cocktail on Crisp Lettuce Chiffonade, Sauce Louis XIII
Ballotine of Chicken on Mediterranean Vegetable Salad
Citrus Fruit in Orange Basket, Perfumed with Crème de Cassis

S O U P S

French Onion Soup with Gratinated Cheese Crouton
Clear Veal Consommé with Butter Quenelles
Vichyssoise with Bell Pepper Mousse and Chives

S A L A D S

Assorted Field Greens with Cucumbers, Tomatoes, and Mushrooms
Served with Low-Calorie French Dressing
Crisp Butter Lettuce with Fresh Artichoke and Macadamia Nut Dressing

P A S T A S P E C I A L

Spaghetti with Scallops, Olive Oil, Garlic, and Parsley

M A I N C O U R S E S

Sautéed Fillet of Fresh Lemon Sole
With Tomato, Basil, Olives, and Noisette Butter Sauce,
Steamed Snow Peas and Parisienne Potatoes

Entrecote au Beurre d'Anis
Grilled Striploin Steak with Anis-Herb Butter, Ratatouille Niçoise and
Dauphinoise Potato

Broiled Breast of Spring Chicken
Served on Cous Cous and Basil-Green Peppercorn Sauce, Steamed Fresh
Vegetables

Pink Roasted Rack of Baby Lamb "Provençale"
Natural Gravy, Mint Jelly,
Green Beans, Ratatouille Niçoise, and Dauphinoise Potatoes

S I D E O R D E R S

Ratatouille Niçoise Steamed Snow Peas Green Beans
Steamed Fresh Vegetables Parisienne Potatoes Cous Cous
Dauphinoise Potatoes Spaghetti with Tomato Sauce

Upon request, dishes are available without sauce.
Vegetables are also available steamed, without butter or salt.



CRYSTAL SYMPHONY

D ESSERT

SUNDAY, MAY 7, 1995
GRAND MAIDEN VOYAGE • AT SEA
Maitre d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher
Executive Pastry Chef Manfred Schneider

SWEET FINALE

Soufflé Grand Marnier, Sauce Negresco
Tarte Tatin with Vanilla Ice Cream
Creme Caramel with Chantilly
Sugar Free Rice Pudding with Fruit Salad
Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Spumoni, Mint Chocolate Chip, and Black Walnut Ice Cream
with your choice of Mango, Strawberry, or Caramel Sauce
Freshly Frozen, Non-Fat French Vanilla or Raspberry Yogurt
Refreshing Champagne-Strawberry Granite

SELECTIONS FROM THE
CHEESE TROLLEY

Brie de Meaux Goat Cheese Roquefort Tete de Moine
Reblochon
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee
Selection of International Teas

AFTER DINNER DRINKS

As a Digestif, we would like to recommend:
Tia Maria – \$3.75 Vintage Port – \$5.75
Grand Marnier – \$4.00 Remy Martin Cognac V.S.O.P. – \$4.75
or your favorite classic after dinner liqueur, available from your bar waiter

