

CRYSTAL SYMPHONY

*D*INNER

SUNDAY, MAY 14, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

Chilled Lobster Salad with Avocado Fan on Seven Sea Coulis

Mulligatawny (Chicken Curry Soup)

Roasted Apple and Prune Stuffed Scandinavian Porkloin

With Natural Gravy, Served with Braised Red Cabbage, and Potato Dumplings

Chocolate Delight with Orange Sauce

LIGHTER FARE

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

Warm Quail Breast on Lentil Salad

Plain Broiled Dover Sole

With Steamed Mixed Vegetables and Parsley Potatoes

Symphony of Fruit Purees with Galia Melon Sherbet

Calories: 410 Protein: 29g Fat: 11g Cholesterol: 167mg Sodium: 219mg

VEGETARIAN SELECTIONS

Fresh Leaf Salads with Tomatoes, Bell Peppers, and Radishes, with Thousand Island Dressing

Vegetable Cutlet on Tomato Sauce

Viennese Apple Strudel with Vanilla Sauce

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Gavi, Villa Scolca, Piemonte, 1993* – \$32.00

By the Glass: *Sancers, "Les Tuilieries" Michel Redde, 1992* – \$5.50

RED WINE

By the Bottle: *Robert Mondavi, Napa Valley, "Reserve" Pinot Noir, 1992* – \$35.00

By the Glass: *Chateau Greysac, Haut Medoc, 1990* – \$5.50



A P P E T I Z E R S

Chilled Lobster Salad with Avocado Fan on Seven Sea Coulis

Warm Quail Breast on Lentil Salad

Fried Won Ton on Sweet and Sour Sauce

Assorted Tropical Fruits, Flavored with Dark Rum

S O U P S

Mulligatawny (Chicken Curry Soup)

Double Beef Consommé with Foie Gras Profiteroles

Cold Mango and Buttermilk Soup

S A L A D S

Fresh Leaf Salads with Tomatoes, Bell Peppers, and Radishes

Crunchy Iceberg Lettuce with Warm Bacon Dressing

*Traditional favorite dressings available plus today's specials:
Fat Free Tomato Basil and Low Calorie Italian Dressing*

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

Spaghetti alla Checca – With Fresh Tomatoes, Herbs, and Mozzarella Cheese

M A I N C O U R S E S

Whole Dover Sole a la Meuniere

Pan Fried, with Butter-Lemon Sauce,

Served with Steamed Mixed Vegetables and Parsley Potatoes

Wiener Schnitzel

Breaded, Sautéed Veal Cutlet, Served with Glazed Carrots, Green Peas, and Parsley Potatoes

Grilled Black Angus Beef Tenderloin Steak

*With Madagascar Green Peppercorn Sauce, Roasted Tomato, Broccoflower,
and Fondant Potatoes*

Roasted Apple and Prune Stuffed Scandinavian Porkloin

With Natural Gravy, Served with Braised Red Cabbage, and Potato Dumplings

S I D E O R D E R S

*Steamed Mixed Vegetables Roasted Tomato Glazed Carrots Green Peas
Broccoflower Braised Red Cabbage Potato Dumplings Parsley 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 14, 1995
GRAND MAIDEN VOYAGE • AT SEA

Maitre d'Hotel Josef Widmar *Executive Chef* Hubert Buelacher
Executive Pastry Chef Manfred Schneider

SWEET FINALE

Chocolate Delight with Orange Sauce
Viennese Apple Strudel with Vanilla Sauce
Symphony of Fruit Purees with Galia Melon Sherbet
Sugar Free Ice Cream Coupe "Sunset"

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Butter Almond, Cherry, and Chocolate Chip Ice Cream
with your choice of Fudge, Mango, and Raspberry Sauce
Freshly Frozen, Non-Fat Banana and White Chocolate Yogurt
Refreshing Galia Melon Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Crottin de Chavignol St. Marcellin Münster Dana Blue Emmentaler
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latte Cappuccino
Espresso Selection of International Teas

Homemade Cookies

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

