



CRYSTAL SYMPHONY
BISTRO DINNER

TUESDAY, MAY 23, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

*Crackling Salad with Smoked French Duck Breast, Pigeon Breast,
and Goose Liver*

Crayfish Bisque with Wild Mushroom Essence

Pink Roasted Rack of Baby Lamb

Natural Jus, Braised Fennel, Ratatouille Niçoise, and Gratinated Potatoes

Orange Flavored Vanilla Souffle with Grand Marnier Sauce

LIGHTER FARE

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

Chilled Citrus Fruit, Perfumed with Crème de Cassis

Broiled Breast of Spring Chicken

Served on Cous Cous, With Sauce Provencale and Steamed Fresh Vegetables

Sugar Free Rice Pudding with Fruit Salad

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

VEGETARIAN
SELECTIONS

Chilled Vichyssoise

Vegetable Quiche

On Scallion Sauce

Tarte Tatin with Vanilla Ice Cream

WHITE WINE

By the Bottle: *Meursault Louis Latour, 1992* - \$44.00

By the Glass: *Pouilly-Fumé Domaine de Saint Laurent L'Abbaye, 1993* - \$6.00

RED WINE

By the Bottle: *Château Lynch-Bages, Pauillac, 1987* - \$45.00

By the Glass: *Côtes-de Beaune Villages, Louis Jadot, 1988* - \$7.00



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
*Crackling Salad with Smoked French Duck Breast, Pigeon Breast,
and Goose Liver*
Chilled Citrus Fruit, Perfumed with Crème de Cassis

S O U P S

Crayfish Bisque with Wild Mushroom Essence
French Onion Soup with Gratinated Cheese Crouton
Chilled Vichyssoise

S A L A D S

*Assorted Field Greens with Cucumbers, Tomatoes, and Mushrooms
Served with Low-Calorie French Dressing*
Heart of Iceberg Lettuce with Crumbled Gorgonzola Cheese
*Traditional favorite dressings available plus today's specials:
Fat Free Tomato Basil and Low Calorie French 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 Jumbo Prawns a la Provencale
With Steamed Broccoli Roses and Pilaf Rice*
Entrecote avec le Confit d'Oignon Rouge
*Grilled Striploin Steak with Red Onion Confit, Ratatouille Nicoise and
Gratinated Potatoes*
Broiled Breast of Spring Chicken
Served on Cous Cous, With Sauce Provencale and Steamed Fresh Vegetables
Pink Roasted Rack of Baby Lamb
Natural Jus, Braised Fennel, Ratatouille Niçoise, and Gratinated Potatoes

S I D E O R D E R S

Ratatouille Niçoise Steamed Broccoli Roses Braised Fennel
Steamed Fresh Vegetables Pilaf Rice Cous Cous
Gratinated 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

TUESDAY, MAY 23, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

Orange Flavored Vanilla Souffle with Grand Marnier Sauce
Tarte Tatin with Vanilla Ice Cream
Creme Caramel with Chantilly
Sugar Free Rice Pudding with Fruit Salad
Assortment of Fruit 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 Cool Berry 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 Cafe Latté
Cappuccino Espresso Selection of International Teas

Petits Fours and Friandises from our Executive Pastry Chef

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

