



CRYSTAL SYMPHONY

A MERICAN DINNER

SUNDAY, MAY 28, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

CHEF'S SUGGESTIONS

Dungeness Crab Cakes with Sweet Corn Sauce

Tomato Bisque with Gin

Roasted Young Maryland Turkey

With Savory Stuffing, Giblet Gravy, Cranberry Sauce, Carrots and Peas, and Mashed Potatoes

*Chocolate Fudge Sheba – Flourless Chocolate Cake with Roasted Pecan Nuts,
Served with Raspberry and Vanilla Sauce*

LIGHTER FARE

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

Chicken Broth with Angelhair Noodles and Diced Vegetables

Oven Roasted Tenderloin of Rabbit

On Light Forest Mushroom Sauce, Assorted Steamed Vegetables, and Potato Fingers

Sugar Free Chocolate Mousse

Approximately per serving: Calories 561, Protein 37g, Fat 29g, Cholesterol 91mg, Sodium 283mg.

VEGETARIAN SELECTIONS

Fresh Baby Spinach Salad with Sliced Mushrooms, Eggs, and Mustard Dressing

Sweet and Sour Vegetables with Tofu

Angel Food Cake with Strawberry Sauce

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Château St. Jean Chardonnay, Robert Young Vineyard, 1992* – \$32.00

By the Glass: *Acacia Chardonnay, Carneros, 1993* – \$7.00

RED WINE

By the Bottle: *Jordan Cabernet Sauvignon, Alexander Valley, 1989* – \$38.00

By the Glass: *Robert Mondavi Cabernet Sauvignon, Napa Valley, 1990* – \$6.50



A P P E T I Z E R S

Dungeness Crab Cakes with Sweet Corn Sauce

Herbed Eggplant and Poblano Pepper Terrine on Vegetable Coulis

Chicken Avocado Salad with Black Olives

Chilled Cup of Assorted Fresh Fruit with Banana Liqueur

S O U P S

Tomato Bisque with Gin

Chicken Broth with Angelhair Noodles and Diced Vegetables

Chilled Strawberry Soup with Yogurt

S A L A D S

Fresh Baby Spinach Salad with Sliced Mushrooms, Eggs, and Mustard Dressing

Assorted Garden Greens with Low Calorie Yogurt-Honey Dressing

*Traditional favorite dressings available, plus today's specials:
Fat-Free Lemon Herb or Low-Calorie Yogurt-Honey Dressing*

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

Rigatoni Pasta with Fresh Roma Tomatoes, Basil, and Parmesan Cheese

M A I N C O U R S E S

Broiled Fillet of Fresh Alaskan Salmon

*On Smoked Onion Puree, Red Wine Sauce,
Served with Assorted Steamed Vegetables and Potatoes*

Oven Roasted Tenderloin of Rabbit

On Light Forest Mushroom Sauce, Assorted Steamed Vegetables, and Potato Fingers

Grilled New York Sirloin Steak

*With Mixture of Vegetables and Mushrooms,
Served with Baked Potato with Sour Cream and Chives*

Roasted Young Maryland Turkey

With Savory Stuffing, Giblet Gravy, Cranberry Sauce, Carrots and Peas, and Mashed Potatoes

S I D E O R D E R S

Assorted Steamed Vegetables Mixture of Vegetables and Mushrooms

Carrots and Peas Smoked Onion Puree Mashed Potatoes Potato Fingers

Rigatoni with Tomato Sauce Savory Stuffing Baked Potato with Sour Cream and Chives

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



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DESSERT

SUNDAY, MAY 28, 1995
GRAND MAIDEN VOYAGE • AT SEA

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

SWEET FINALE

Chocolate Fudge Sheba – Flourless Chocolate Cake with Roasted Pecan Nuts
Served with Raspberry and Vanilla Sauce

Lemon Meringue Tartlette

Angel Food Cake with Strawberry Sauce

Sugar Free Chocolate Mousse

Assortment of Fruits in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Butter Almond, Green Tea, and Strawberry Cheesecake Ice Cream
with your choice of Chocolate, Raspberry, and Butterscotch Sauce

Freshly Frozen, Non-Fat Vanilla and Strawberry Yogurt

Refreshing Watermelon Sherbet

SELECTIONS FROM THE CHEESE
TROLLEY

Camembert Stilton Port Salut Fontina Gouda

Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté 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