



CRYSTAL SYMPHONY

*B*ISTRO DINNER

SUNDAY, JUNE 16, 1996
"WHITE NIGHTS" CRUISE
AT SEA, EN ROUTE TO STOCKHOLM, SWEDEN

Maitre d'Hotel **Gerhard Ebner** *Executive Chef* **Jürgen Klocker**

CHEF'S SUGGESTIONS

Escargots Bourguignon – Burgundy Snails in Garlic-Herb Butter

French Onion Soup with Gratinated Cheese Croutons

Pink Roasted Rack of Lamb in Garlic Herb Crust

*with Mint Flavored Natural Jus, Sautéed Green Beans,
Ratatouille Niçoise, and Gratinated Potatoes*

Soufflé Grand Marnier, Sauce Negresco

LIGHTER FARE

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

Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

Grilled Lemon Sole

*with Mushrooms and Tomatoes, Steamed Assorted Vegetables,
and Rissolee Potatoes*

Sugar-Free Vanilla Profiteroles with Chocolate Sauce

VEGETARIAN
SELECTIONS

Vichyssoise with Bell Pepper Mousse

Zucchini Stuffed with Ratatouille

Served on Tomato Sauce and Pilaf Rice

Crème Caramel with Chantilly

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Pouilly Fuisse, Louis Jadot, Maconnais* 1994 – \$32.00

By the Glass: *Chablis Albert Pic* 1993 – \$6.25

RED WINE

By the Bottle: *Château Pontet – Canet, Pauillac* 1989 – \$40.00

By the Glass: *Château Franc Mayne, Saint Emilion* 1988 – \$6.50



A P P E T I Z E R S

Escargots Bourguignon – Burgundy Snails in Garlic-Herb Butter
Assorted Seafood Cocktail on Crisp Lettuce Chiffonade, Sauce Louis XIII
Beef Tartar with Mixed Greens and Sour Dough Toast
Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

F R O M T H E S O U P K E T T L E

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

S A L A D S

Radicchio Rosso and Butter Lettuce with Green Beans and Herb Vinaigrette
Panache of Mixed Lettuce with Cream Cheese Fritters
Traditional favorite dressings available, plus today's specials:
Fat-Free Tomato Basil or Low-Calorie Herb Vinaigrette Dressing

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

Penne Pasta with Tomatoes, Basil, Eggplant, and Goat Cheese

M A I N F A R E S

Pan Fried Lemon Sole with Chablis Sauce
*Topped with Mushrooms and Tomatoes, Assorted Vegetables,
and Rissolee Potatoes*

Coq au Vin

*Braised Chicken in Burgundy Wine Sauce,
Garnished with Glazed Silver Onions, Mushrooms, and Bread Croutons,
Served in a Nest of Buttered Fettucine Pasta*

Entrecôte au Beurre d'Anis

*Grilled Striploin Steak with Anise-Herb Butter, Ratatouille Niçoise,
Sautéed Green Beans, and Dauphinoise Potatoes*

Pink Roasted Rack of Lamb in Garlic Herb Crust
*with Mint Flavored Natural Jus, Sautéed Green Beans
Ratatouille Niçoise, and Gratinated Potatoes*

S I D E O R D E R S

Ratatouille Niçoise Sautéed Green Beans Steamed Vegetables
Assorted Steamed Vegetables Rissolee Potatoes
Penne Pasta with Tomato Sauce

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



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*D*ESSERT

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"WHITE NIGHTS" CRUISE
AT SEA, EN ROUTE TO STOCKHOLM, SWEDEN

Maitre d'Hotel **Gerhard Ebner** *Executive Chef* **Jürgen Klocker**
Executive Pastry Chef **Joachim Holter**

SWEET FINALE

Souffle Grand Marnier, Sauce Negresco

Crème Caramel with Chantilly

*Mango-Apple Tart with Caramel Sauce and
Coconut Ice Cream*

Sugar-Free Vanilla Profiteroles with Chocolate Sauce

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

*Vanilla, Spumoni, Strawberry, or Coconut Ice Cream
with your choice of Butterscotch, Chocolate, or Raspberry Sauce*

Freshly Frozen, Non-Fat Strawberry or Coffee Yogurt

Refreshing Beaujolais Red Wine Sherbet

Homemade Cookies

SELECTIONS FROM THE
CHEESE TROLLEY

Tete de Moine Roquefort Brie Goat Cheese Emmentaler

Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté

Cappuccino Espresso 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. – \$5.00

or your favorite classic after-dinner liqueur, available from your bar waiter

