





CRYSTAL SYMPHONY



SUNDAY, JUNE 16, 1996 "White Nights" Cruise At Sea, En Route to Stockholm, Sweden

Maître 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

V E G E T A R I A N S E L E C T I O N S

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

APPETIZERS

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

FROM THE SOUP KETTLE

French Onion Soup with Gratinated Cheese Crouton

Clear Veal Consommé with Herb-Butter Quenelles

Vichyssoise with Bell Pepper Mousse

SALADS

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

PASTA SPECIAL

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

MAIN FARES

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

SIDE ORDERS

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.



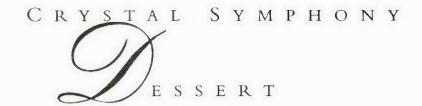












SUNDAY, JUNE 16, 1996
"WHITE NIGHTS" CRUISE
AT SEA, EN ROUTE TO STOCKHOLM, SWEDEN

Maître 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