



CRYSTAL SYMPHONY

NEPTUNE'S DINNER

WEDNESDAY, JUNE 19, 1996  
"WHITE NIGHTS" CRUISE  
AT SEA, EN ROUTE TO HELSINKI, FINLAND  
*Maître d'Hotel Gerhard Ebner*    *Executive Chef Jürgen Klockner*

CHEF'S SUGGESTIONS

*Grilled Sea Scallops on Pesto Risotto and Red Capsicum Beurre Blanc*

*New England Clam Chowder*

***Grilled Filet Mignon with Herb Marinated Prawns***

*Served with Sauce Béarnaise, Herb Crusted Tomato, Sautéed Green Beans,  
and Pont Neuf Potatoes*

*Chocolate Nut Pudding Soufflé with Hot Chocolate Sauce*

LIGHTER FARE

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

*Chilled Cup of Assorted Fresh Fruit with Crème de Cacao*

***Grilled Filet Mignon***

*Served with Steamed Vegetables and Baked Potatoes*

*Sugar Free Yogurt Terrine with Prunes*

VEGETARIAN SELECTIONS

*Cold Raspberry-Vanilla Soup*

***Grilled Polenta***

*Served with Tomato Sauce, and Stewed Vegetables with Green Peas*

*Feuillantines with Armagnac Mousse and Marinated Prunes*

CELLAR MASTER  
SUGGESTIONS

WHITE WINE

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

*By the Glass: Guenoc Chardonnay, Guenoc Valley 1994 – \$6.00*

RED WINE

*By the Bottle: Château Prieuré-Lichine 1992 – \$42.00*

*By the Glass: Brouilly, Château de la Chaize 1993 – \$6.00*





## A P P E T I Z E R S

*Marinated Norwegian Salmon with Dill Mustard Sauce*  
*Grilled Sea Scallops on Pesto Risotto and Red Capsicum Beurre Blanc*  
*Fresh Artichoke with Tomato Herb Vinaigrette*  
*Chilled Cup of Assorted Fresh Fruit with Crème de Cacao*

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

*New England Clam Chowder*  
*Chicken Consommé with Semolina Dumpling*  
*Cold Raspberry-Vanilla Soup*

## S A L A D S

*Crisp Butter Lettuce with Marinated Assorted Vegetables*  
*Assorted Crunchy Summer Greens with Tomatoes and Daikon Julienne  
and Low-Calorie Yogurt Dressing*  
*Traditional favorite dressings available plus today's specials:  
Fat-Free Ventura French or Low-Calorie Yogurt Dressing*

## P A S T A   S P E C I A L

*Farfale Pasta with Mushrooms, Tomatoes, Cream, and Parsley*

## M A I N   F A R E S

***Yü's Seafood Paella***  
*Saffron Risotto with Prawns, Clams, Mussels, Squid,  
Seabass, Halibut, and Chicken Breast*

***Roasted Danish Porkloin Filled with Apples and Prunes***  
*Served with Braised White Cabbage, and Potato Dumpling*

***Sautéed Medallions of Veal "Oscar"***  
*Topped with Snow Crabmeat, Asparagus Tips, and Sauce Charon  
Served on a Bed of Leaf Spinach, Angel Hair Pasta, and Natural Gravy*

***West Indian Lamb Curry***  
*Flavored with our own Blend of Spices, and Served with Basmati Rice,  
Pappadams, Baked Banana, and Condiments*

***Grilled Filet Mignon with Herb Marinated Prawns***  
*Served with Sauce Béarnaise, Herb Crusted Tomato, Sautéed Green Beans,  
and Pont Neuf Potatoes*

## S I D E   O R D E R S

*Leaf Spinach   Braised Cabbage   Sautéed Green Beans   Herb Crusted Tomato*  
*Potato Dumpling   Pont Neuf Potatoes   Basmati Rice   Angel Hair Pasta with Tomato Sauce*

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



C R T A S Y M P H O N Y

L E S S E R T

WEDNESDAY, JUNE 19, 1996  
"WHITE NIGHTS" CRUISE  
AT SEA, EN ROUTE TO HELSINKI, FINLAND

*Maître d'Hotel* **Gerhard Ebner**    *Executive Chef* **Jürgen Klockner**  
*Executive Pastry Chef* **Joachim Holter**

S W E E T F I N A L E

*Chocolate Nut Pudding Souffle with Hot Chocolate Sauce*

*Feuillantines with Armagnac Mousse and Marinated Prunes*

*Strawberry Ice Parfait served in a Brandy Snap Basket*

*Sugar-Free Yogurt Terrine with Berries*

*Assortment of Seasonal Fruit*

I C E C R E A M  
F R O Z E N Y O G U R T  
S H E R B E T

*Vanilla, Maple Nut, Coffee, or Rum Raisin Ice Cream  
with your choice of Mango, Strawberry or Butterscotch Topping*

*Freshly Frozen, Non-Fat Chocolate or Peach Yogurt*

*Refreshing Vodka Orange Sherbet*

S E L E C T I O N S F R O M T H E  
C H E E S E T R O L L E Y

*St. Marcellin    Crottin Chavignol    Emmentaler    Brie    Gouda*

*Served with Crackers and Biscuits*

B E V E R A G E S

*Freshly Brewed Coffee    Decaffeinated Coffee    Cafe Latté    Cappuccino*

*Espresso    Selection of International Teas*

*Petit Fours and Truffles*

A F T E R - D I N N E R D R I N K S

*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*

