

CRYSTAL SYMPHONY

*D*INNER

THURSDAY, JUNE 20, 1996
"WHITE NIGHTS" CRUISE
AT SEA, EN ROUTE TO ST. PETERSBURG, RUSSIA

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

CHEF'S SUGGESTIONS

Seafood Antipasta

Prawns, Scallops, and Octopus Marinated in Olive Oil and Fresh Herbs with Mixed Greens

Tomato Bisque with Gin

Grilled Black Angus Sirloin Steak

*Served with Sauce Béarnaise, Topped with Golden Fried Onion Rings,
Roasted Root Vegetables, and Baked Potato*

Crème Brûlée Tartelette on Strawberry Pernod Sauce

LIGHTER FARE

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

Butter Lettuce with Kernel Corn and Bell Peppers

Fresh Swordfish Steak

Served with Steamed Vegetables and Potato Balls

Sugar Free German Style Cheese Cake

VEGETARIAN SELECTIONS

Cold Yogurt and Orange Soup

Roasted Tomato

Stuffed with Cous Cous, Mushrooms, and Pine Nuts, Served on Light Sun Dried Tomato Sauce

Creole Cheesecake with Caramel Sauce

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Château Montelena Chardonnay, Napa Valley 1992* – \$34.00

By the Glass: *Cuvaison, Chardonnay, Carneros 1994* – \$7.00

RED WINE

By the Bottle: *Marques de Caceras, Rioja 1991* – \$22.00

By the Glass: *Château Carbonnieux, Bordeaux 1989* – \$7.50



A P P E T I Z E R S

Herb Wrapped Beef Carpaccio with Mustard, Mixed Greens, Shaved Parmesan, and Peppercorn

Seafood Antipasta

Prawns, Scallops, and Octopus Marinated in Olive Oil and Fresh Herbs, with Mixed Greens

Chicken Avocado Black Olive Salad Tossed with Balsamico Vinaigrette

Iced Pineapple and Papaya Cup with Dark Rum

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

Tomato Bisque with Gin

Black Angus Beef Consommé with Parmesan Biscuit

Cold Yogurt and Orange Soup

S A L A D S

Romaine Lettuce with Bella Vista Dressing and Mango Cubes

Butter Lettuce with Kernel Corn and Bell Peppers

Traditional favorite dressings available plus today's specials:

Fat-Free Tomato Basil or Low Calorie Yogurt Carrot Dressing

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

Lasagnette Pasta with Asparagus, Prosciutto, Tomatoes, and Cream

M A I N F A R E S

Broiled Fresh Swordfish Steak

*Served with a Vinaigrette of Fennel, Tomatoes, Capers, Olives, and Balsamic Vinegar,
Served with Steamed Vegetables and Potato Balls*

Wiener Schnitzel

*Veal Cutlet Breaded and Golden Fried in Clarified Butter,
Served with Traditional Garnish, Green Peas and Carrots, and Parsley Potatoes*

Roasted Young Maryland Tom Turkey

*Served with Giblet Gravy, Cranberry Sauce, Creamed Peas and Onions,
Served with Mashed Sweet Potatoes*

Sauteed Fresh Sea Scallops

Presented on Pilaf Rice Ring, with Lobster Sauce, and Broccoli Roses

Grilled Black Angus Sirloin Steak

*Served with Sauce Béarnaise, Topped with Golden Fried Onion Rings,
Roasted Root Vegetables, and Baked Potato*

S I D E O R D E R S

Broccoli Roses Green Peas and Carrots Assorted Steamed Vegetables

Potato Balls Parsley Potatoes

Mashed Sweet Potatoes Lasagnette Pasta with Tomato Sauce

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

