

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

C A L I F O R N I A D I N N E R

SUNDAY, OCTOBER 5, 1997
"FALL TREASURES" CRUISE
AT SEA, EN ROUTE TO HALIFAX, NOVA SCOTIA, CANADA

Maitre d'Hôtel **Josef Widmar** *Executive Chef* **Josef Lumetsberger**

C H E F ' S
S U G G E S T I O N S

*Smoked Lemon-Herb-Pepper Marinated Salmon
With Golden Hash Brown Potatoes, Served with Caviar Sour Cream*

Chicken Broth with Truffle Celestine

Grilled California Lamb Chops
Served with Mint Flavored Sauce, Creamy Polenta, and Oven Roasted Vegetables

Cherry Bread and Butter Pudding with Sauce Anglaise and Rum Raisin Ice Cream

F O R O U R
V E G E T A R I A N S

California Sun Ripened Fruit, Sprinkled with Honeydew Liqueur

Vegetable Cannelloni
Oven Baked with Mozzarella Cheese, and Served on Fresh Tomato Basil Sauce

The Walk of Fame – Chocolate Star Shortcake

C E L L A R M A S T E R
S U G G E S T I O N S

W H I T E W I N E

By the Bottle: *Acacia Chardonnay, Cameros 1995* – \$30.00

By the Glass: *Ferrari – Carano Fumé Blanc, Sonoma 1995* – \$5.50

R E D W I N E

By the Bottle: *Cuvaison Cabernet Sauvignon, Napa Valley 1993* – \$32.00

By the Glass: *Clos du Bois Merlot, Sonoma 1995* – \$6.50



A P P E T I Z E R S

Dungeness Crab and Spinach Tart with Tomato Coulis, Basil Oil, and Balsamic Vinegar

*Smoked Lemon-Herb-Pepper Marinated Salmon
With Golden Hash Brown Potatoes, Served with Caviar Sour Cream*

*Grilled Wild Mushrooms with Mesclum of Lettuce,
Sun-Dried Tomatoes, and Light Goat Cheese Croutons*

California Sun Ripened Fruit, Sprinkled with Honeydew Liqueur

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

Pumpkin Soup with Toasted Sunflower Seeds

Chicken Broth with Truffle Celestine

Cold Soup of Pineapples and Yogurt with Roasted Coconut

S A L A D S

Pear, Endive, and Blue Cheese Salad with Pear Dressing

*Romaine Lettuce with Boiled Eggs and Crisp Bacon Bits,
Marinated in Mustard Dressing*

*Traditional favorite dressings available, plus today's specials
Fat-Free Spicy Lemon-Herb and Low-Calorie Thousand Island Dressing*

P A S T A

Risotto with Roasted Garlic, Wild Mushrooms, and Parmesan Shavings

M A I N F A R E S

Grilled Fresh Swordfish Steak
Served on Basil Mashed Potatoes and Surrounded by Vegetable Minestrone

Roasted Rack of Pork
*With Natural Gravy, on Lentil Stew with Vegetables,
Sautéed Spinach, and Garlic Mashed Potatoes*

Grilled California Lamb Chops
Served with Mint Flavored Sauce, Creamy Polenta, and Oven Roasted Vegetables

Seared Sea Scallops and Jumbo Shrimp
With a Light Lobster Beurre Blanc on a Bed of Vegetable Risotto with Broccoli Roses

S I D E O R D E R S

Oven Roasted Vegetables Steamed Vegetables Lentil Stew Vegetable Risotto

Sautéed Spinach Creamy Polenta Angel Hair Pasta with Tomato Sauce

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

