



CRYSTAL SYMPHONY

NEPTUNE'S DINNER

MONDAY, OCTOBER 6, 1997  
"FALL TREASURES" CRUISE  
AT SEA, EN ROUTE TO HALIFAX, NOVA SCOTIA, CANADA

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

CHEF'S  
SUGGESTIONS

*Jumbo Prawn Cocktail with Creole-Remoulade Sauce*

*Cream of Sweet Potato and Lump Crab Meat*

**Filet Steak "Mermaid"**

*Grilled Filet Mignon with Sautéed Shrimp, Sauce Béarnaise,  
Herb Crusted Tomato, Sautéed Spinach, and Pont Neuf Potatoes*

*Warm Viennese Apple Strudel with Vanilla Sauce*

FOR OUR  
VEGETARIANS

*Cold Mango and Coconut Soup*

**Cabbage Roll**

*Stuffed with Mixed Vegetables, on Creamy Carrot Sauce, Served with Boiled Potatoes*

*Sugar-Free Coffee Cake*

CELLAR MASTER  
SUGGESTIONS

WHITE WINE

By the Bottle: *Pouilly Fuissé, Maconnais, Louis Jadot 1996* – \$32.00

By the Glass: *Robert Mondavi Chardonnay, Napa Valley 1995* – \$6.50

RED WINE

By the Bottle: *Stag's Leap Cabernet Sauvignon, Napa Valley 1994* – \$34.00

By the Glass: *Groth Cabernet Sauvignon, Napa Valley 1994* – \$7.00







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

*Jumbo Prawn Cocktail with Creole-Remoulade Sauce*

*Beef Carpaccio à la Harry's Bar*

*Crisp Fried Won Tons on Sweet and Sour Sauce*

*Chilled Cup of Assorted Fresh Fruit with Aquavit*

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

*Cream of Sweet Potato and Lump Crab Meat*

*Beef Broth with Oxtail and Vegetable Brunoise*

*Cold Mango and Coconut Soup*

## S A L A D S

*Crisp Butter Lettuce with Assorted Grilled Vegetables and Fried Oysters*

*Mixed Summer Greens with Walnuts, Strawberries, Grapes, and Orange Filets*

*Traditional favorite dressings available, plus today's specials*

*Fat-Free Tomato-Basil or Low-Calorie Yogurt-Carrot Dressing*

## P A S T A

*Spinach Fettuccine con Prosciutto e Panne – Italian Pasta with Prosciutto, Asparagus, and Cream*

## M A I N   F A R E S

### **Broiled Ahi Tuna Steak**

*With Sesame Crust on Buttermilk Mashed Potatoes,  
Broccoli, Carrots, and Soy-Apple Cider Vinaigrette*

### **Filet Steak "Mermaid"**

*Grilled Filet Mignon with Sautéed Shrimp, Sauce Béarnaise,  
Herb Crusted Tomato, Sautéed Spinach, and Pont Neuf Potatoes*

### **Yü's Seafood Paella**

*Saffron Risotto with Prawns, Clams, Mussels,  
Squid, Halibut, Snapper, Chicken Breast, and Green Peas*

### **Baked Chicken Breast**

*With Banana Stuffing on Light Curry Cream Sauce,  
Served with Sticky Rice and Steamed Vegetables*

## S I D E   O R D E R S

*Sautéed Spinach   Herb Crusted Tomato   Steamed Vegetables   Sticky Rice*

*Buttermilk Mashed Potatoes   Pont Neuf Potatoes   Spaghetti with Tomato Sauce*

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







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DESSERT

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"FALL TREASURES" CRUISE  
AT SEA, EN ROUTE TO HALIFAX, NOVA SCOTIA, CANADA

*Maître d'Hôtel* **Josef Widmar**    *Executive Chef* **Josef Lumetsberger**  
*Executive Pastry Chef* **Harald Neufang**

SWEET FINALE

*Triple Layered Brownies à la Mode*  
*Warm Viennese Apple Strudel with Vanilla Sauce*  
*Banana Caramel Napoleon*  
*Sugar-Free Coffee Cake*  
*Homemade Cookies*  
*Assortment of Fruit in Season*

ICE CREAM  
FROZEN YOGURT  
SHERBET

*Vanilla, Banana, Butter Pecan, or Chocolate Ice Cream*  
*With Your Choice of Raspberry, Mango, or Butterscotch Topping*  
*Freshly Frozen, Non-Fat Piña Colada and Blueberry Yogurt*  
*Refreshing Pear Sherbet*

SELECTIONS FROM  
THE CHEESE TROLLEY

*Bel Paese    Black Pepper Boursin    Brie    Crottin de Chavignol    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    Late Bottled Vintage Port – \$4.50*  
*Grand Marnier – \$4.00    Remy Martin Cognac V.S.O.P. – \$5.00*  
*or your favorite classic after dinner liqueur, available from your Wine Steward*