



CRYSTAL SYMPHONY

*F*RENCH DINNER

TUESDAY, OCTOBER 7, 1997
"FALL TREASURES" CRUISE
AT SEA, EN ROUTE TO HALIFAX, NOVA SCOTIA, CANADA

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

CHEF'S
SUGGESTIONS

Escargots "Bourguignonne" – 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,
Ratatouille Niçoise, and Gratinated Potatoes*

Souffle Grand Marnier, Sauce Negresco

FOR OUR
VEGETARIANS

Vichyssoise with Bell Pepper Mousse

Brochette of Mediterranean Vegetables
With Mustard Sauce, Served on Ratatouille

Crème Caramel with Chantilly

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Chablis Premier Cru Montmains, William Fevre 1994* – \$36.00

By the Glass: *Pouilly Fuisse, Louis Jadot, Maconnais 1996* – \$8.00

RED WINE

By the Bottle: *Carruades de Château Lafite, Pauillac 1993* – \$48.00

By the Glass: *Château de Sales, Pomerol 1993* – \$8.00



A P P E T I Z E R S

Assorted Seafood Cocktail on Crisp Lettuce Chiffonade with Sauce Louis XIII

Escargots "Bourguignonne" – Burgundy Snails in Garlic Herb Butter

Crackling Salad with Smoked Duck Breast, Tossed in French Dressing

Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

S O U P S

French Onion Soup with Gratinated Cheese Croutons

Clear Veal Consomme with Herb-Butter Quenelles

Vichyssoise with Bell Pepper Mousse

S A L A D S

*Panache of Mixed Lettuce with Radishes,
Chopped Egg, and Dijon Mustard Dressing*

Mediterranean Vegetable Salad

Traditional favorite dressings available, plus today's specials:

*Fat-Free Russian Thousand Island and
Low-Calorie Red Wine-Basil Vinaigrette*

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

*Penne Rigate Puttanesca – Italian Pasta with Anchovies,
Capers, Tomatoes, Black Olives, Garlic, Parsley, and Chili Flakes*

M A I N C O U R S E S

Sautéed Fresh Red Snapper Fillet

*With Roasted Tomato-Noisette Butter Sauce,
Served on Wilted Greens and Parisienne Potatoes*

Coq au Vin

*Braised Chicken in a Burgundy Wine Sauce,
Garnished with Glazed Silver Onions, Mushrooms, and Bread Croutons,
Served in a Nest of Buttered Linguine with Broccoli Flowers*

Pink Roasted Rack of Lamb

*In Garlic Herb Crust with Mint Flavored Natural Jus,
Ratatouille Niçoise, and Gratinated Potatoes*

Entrecôte au Beurre d'Anis

*Grilled Striploin Steak with Anis Herb Butter,
Sautéed Green Beans, Ratatouille Niçoise, and Gratinated Potatoes*

S I D E O R D E R S

Assorted Vegetables Sautéed Green Beans Ratatouille Niçoise Parisienne Potatoes

Steamed White Rice Gratinated Potatoes Penne Rigate with Tomato Sauce

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



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*D*ESSERT

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

SWEET FINALE

Soufflé Grand Marnier with Sauce Negresco
Crème Caramel with Chantilly
Apple Tart Tartin with Caramel Sauce and Vanilla Ice Cream
Sugar-Free Vanilla Profiteroles with Dietetic Chocolate Sauce
Assortment of Fruit in Season
Petits Fours and Truffles

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Rocky Road, Chocolate, or Pistachio Ice Cream
With Your Choice of Chocolate, Strawberry, or Butterscotch Sauce
Non-Fat, Freshly Frozen French Vanilla or Black Raspberry Yogurt
Refreshing Beaujolais Red Wine Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Garlic Boursin Fontina St. Nectaire Camembert Roquefort
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latte 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 bar waiter

