

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

D I N N E R

THURSDAY, OCTOBER 9, 1997
"FALL TREASURES" CRUISE
AT SEA, EN ROUTE TO BOSTON, MASSACHUSETTS

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

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

Rendezvous of Seafood and Palm Hearts with Baby Greens

Light Garlic Cream Soup with Whole Wheat Croutons

Roasted Maryland Turkey

*With Orange-Sage Stuffing, Giblet Gravy,
Cranberry Sauce, Creamed Peas and Silver Onions, and Mashed Sweet Potatoes*

Sacher Cake with Crème Chantilly

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

White Tomato Mousse with Gin and Pumpernickel on Tomato Confit and Basil Oil

Crisp Polenta with Mushrooms

With Wilted Greens and Balsamic Vinaigrette

Blond Brownie Sundae with Fudge Sauce and Vanilla Ice Cream

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: *Guenoc Estate Chardonnay, Guenoc Valley 1995* – \$24.00

By the Glass: *Raymond Reserve Chardonnay, Napa Valley 1995* – \$6.00

R E D W I N E

By the Bottle: *Robert Mondavi Pinot Noir, "Reserve," Napa Valley 1994* – \$35.00

By the Glass: *Clos du Bois Merlot, Sonoma 1994* – \$6.50



A P P E T I Z E R S

Rendezvous of Seafood and Palm Hearts with Baby Greens

White Tomato Mousse with Gin and Pumpernickel on Tomato Confit and Basil Oil

Combination of Dim Sum and Potstickers with Soy Dipping Sauce

Exotic Fruit Cup with Banana Liqueur

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

Light Garlic Cream Soup with Whole Wheat Croutons

Chicken Broth with Tofu and Spring Onions

Chilled Cream of Strawberries

S A L A D S

Crisp Romaine Lettuce with Warm Bacon Dressing

Mixed Garden Greens with Marinated Tomatoes

*Traditional favorite dressings available, plus today's specials
Fat-Free Ranch and Low-Calorie Shallot-Herb Vinaigrette*

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

Spaghetti with Chicken Bolognese and Parmesan Cheese

M A I N F A R E S

Grilled Fillet of Mahi Mahi

On Pineapple Salsa, Served with Steamed Vegetables and Herb Risotto

Veal Scaloppine "Sorrentino"

*Sautéed Veal Scaloppine with Artichokes, Tomatoes, and Capers
Served on Angel Hair Pasta and Vegetables*

Roasted Maryland Turkey

*With Orange-Sage Stuffing, Giblet Gravy,
Cranberry Sauce, Creamed Peas and Silver Onions, and Mashed Sweet Potatoes*

Jumbo Shrimp "Chipolata"

Topped with Celery Straw and Served in Pilaf Rice Ring with Pine Nuts and Steamed Vegetables

S I D E O R D E R S

Herb Risotto Pilaf Rice with Pine Nuts Steamed Vegetables

Mashed Sweet Potatoes Creamed Peas and Silver Onions Spaghetti with Tomato Sauce

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

