

CRYSTAL SYMPHONY

*B*ON VOYAGE DINNER

SUNDAY, OCTOBER 12, 1997  
"SUNNY PASSAGE SOUTH" CRUISE  
NEW YORK CITY, NEW YORK

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

CHEF'S  
SUGGESTION

*Jumbo Prawns with Assorted Spring Greens, Served with American Cocktail Sauce*

*New England Crab and Brie Soup*

*Roasted Rack of Wisconsin Veal*  
*Served with Rosemary Gravy, Sautéed Leaf Spinach,*  
*Stewed Tomatoes, and Mushroom Risotto*

*White Chocolate Truffle Cake*

FOR OUR  
VEGETARIANS

*Forest Mushroom Terrine with Tomato Coulis*

*Eggplant Mousse "Provençale"*  
*With Greek Feta Cheese, Served on Roasted Warm Vegetable Salad,*  
*Sprinkled with Tomato-Basil Sauce*

*French Apple Tart with Calvados Ice Cream*

CELLAR MASTER  
SUGGESTIONS

WHITE WINE

By the Bottle: *Cuvaison Chardonnay, Carneros 1994* – \$28.00

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

RED WINE

By the Bottle: *Groth Cabernet Sauvignon, Napa Valley 1994* – \$28.00

By the Glass: *Chimney Rock Cabernet Sauvignon, Napa Valley, Stag's Leap District 1992* – \$7.50





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

*Italian Prosciutto with Sweet Melon Slices*

*Jumbo Prawns with Assorted Spring Greens, Served with American Cocktail Sauce*

*Forest Mushroom Terrine with Tomato Coulis*

*Fresh Tropical Fruits with Kiwi Wedges and Aged Sherry*

## S O U P S

*New England Crab and Brie Soup*

*Chicken Consommé with Diced Vegetables and Ravioli*

*Chilled Apricot Soup with Non-Fat Yogurt*

## S A L A D S

*Traditional Caesar Salad with Parmesan Shavings and Homemade Garlic Croutons*

*Sliced Tomatoes and Mozzarella Cheese with Basil-Balsamic Vinaigrette*

*Dressings available in the traditional favorites plus today's specials:*

*Fat-Free Ranch and Low-Calorie Russian Thousand Island Dressing*

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

*Penne alla Pana Rosa – Italian Pasta with Tomatoes, Cream, and Fontina Cheese*

## M A I N C O U R S E S

### **Broiled Fillet of Fresh Chilean Seabass**

*On Pink Mustard Beurre Blanc, Served with Stewed Tomatoes,  
Leaf Spinach, and Parsley Potatoes*

### **Baked Chicken Breast**

*Filled with Ricotta Cheese and Sun-Dried Tomatoes on Herb Sauce,  
Served with Roasted Bell Peppers, Steamed Broccoli Roses, and Mushroom Risotto*

### **Roasted Rack of Wisconsin Veal**

*Served with Rosemary Gravy, Sautéed Leaf Spinach,  
Stewed Tomatoes, and Mushroom Risotto*

### **Grilled Black Angus Sirloin Steak**

*With Sauce Béarnaise, Served with Baked Beans in a Filo Cup,  
Grilled Zucchini and Eggplant, and Country Fried Potatoes*

## S I D E O R D E R S

*Sautéed Leaf Spinach   Steamed Broccoli Roses   Grilled Zucchini and Eggplant   Parsley Potatoes*

*Assorted Summer Vegetables   Mushroom Risotto   Country Fried Potatoes   Steamed White Rice*

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

