

CRYSTAL SYMPHONY

DINNER

TUESDAY, OCTOBER 14, 1997
"SUNNY PASSAGE SOUTH" CRUISE
HAMILTON, BERMUDA

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

CHEF'S
SUGGESTIONS

Sautéed Sea Scallops on Pesto Risotto with Red Capsicum Beurre Blanc

Beef Consommé with Tomato-Spinach Royal

Broiled Fresh Atlantic Salmon Fillet
On Wasabi Mashed Potatoes, Honey Mustard Sauce, and Vegetables in Season

Old Fashioned Glazed Pecan Pie à la Mode

FOR OUR
VEGETARIANS

Creamy Green Pea Soup with Champagne and Whole Wheat Croutons

Potato-Herb-Mushroom Roll
On Sautéed Leaf Spinach with Tomato Butter

Cinnamon Ice Parfait with Brandy Cherries

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Ferrari Carano Fumé Blanc, Sonoma 1995* – \$22.00

By the Glass: *Guenoc Chardonnay, Guenoc Valley 1995* – \$6.00

RED WINE

By the Bottle: *Shafer Merlot, Napa Valley 1994* – \$34.00

By the Glass: *Byron Pinot Noir, Santa Barbara County 1994* – \$6.00



A P P E T I Z E R S

Braised Fresh Artichoke with Ravigote Sauce

Freshly Roasted Chicken Breast with Raisins and Napa Cabbage-Carrot Slaw

Sautéed Sea Scallops on Pesto Risotto with Capsicum Beurre Blanc

Chilled Melon Balls, Marinated in Portwine

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

Creamy Green Pea Soup with Champagne and Whole Wheat Croutons

Beef Consommé with Tomato-Spinach Royal

Chilled Mango and Low-Fat Yogurt Soup

S A L A D S

*Commander's Salad – Romaine Lettuce with Croutons, Hard Boiled Egg,
Crisp Bacon, and Parmesan Cheese, Tossed with a Tangy Dressing*

Assorted Garden Greens with Tomato, Radishes, and Alfalfa Sprouts

Traditional favorite dressings available, plus today's specials

Fat-Free Balsamic Vinaigrette and Low-Calorie Honey Dijon Mustard Vinaigrette

P A S T A

Penne Lisce alla Salsicca Ricotta – Italian Pasta with Sausage, Tomato, and Ricotta Cheese

M A I N F A R E S

Broiled Fresh Atlantic Salmon Fillet

On Wasabi Mashed Potatoes, Honey Mustard Sauce, and Vegetables in Season

Herb Marinated, Roasted Half Chicken

With a Rasher of Bacon, Gratinated Tomato, Sautéed Bok Choy, and Garlic Mashed Potatoes

Pan Fried Pork Medallions

*On Capellini Pasta with Radicchio Rosso,
Creamy Blue Cheese Sauce, and Sautéed Zucchini*

Grilled Black Angus Sirloin Steak

*Topped with Fried Onion Rings, Served with Black Pepper Hollandaise,
Gratinated Tomatoes, Sautéed Bok Choy, and Baked Potatoes*

S I D E O R D E R S

Sautéed Zucchini Gratinated Tomatoes Steamed White Rice Sautéed Bok Choy

Summer Vegetables Baked Potatoes Penne Lisce with Tomato Sauce Mashed Potatoes

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

