

CRYSTAL SYMPHONY

*B*ON VOYAGE DINNER

THURSDAY, OCTOBER 30, 1997
"GOLDEN PANAMA" CRUISE
ACAPULCO, MEXICO

Maître d'Hôtel Josef Widmar *Executive Chef* Jürgen Klocker

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, Wilted Greens,
Stewed Tomatoes, and Leek Risotto

White Chocolate Truffle Cake

FOR OUR
VEGETARIANS

Fresh Tropical Fruits with Kiwi Wedges and Ages Sherry

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 1995* – \$28.00

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

RED WINE

By the Bottle: *Cuvaison Merlot, Napa Valley 1994* – \$35.00

By the Glass: *Château Coufran, Haut Medoc 1993* – \$7.00



O N T H E
L I G H T E R
S I D E

-DINNER-
THURSDAY,
OCTOBER 30, 1997

L O W - F A T
S E L E C T I O N S

*Crystal Cruises responds to today's
trend toward dishes lighter in
cholesterol, fat, and sodium
by offering these choices:*

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

*Plain Grilled Chicken Breast
Served with Steamed Vegetables and
White Rice*

*Freshly Frozen, Low-Calorie
Peach or Cappuccino Yogurt*

*Approximately per serving:
Calories: 490 Protein: 42g Fat: 8g
Cholesterol: 22mg Sodium: 340mg*

S A L A D
E N T R E E

*Mixed Grilled Vegetable Salad
With Peppercorn and Sun-Dried
Tomato Vinaigrette, Topped with
Sliced Black Angus Sirloin Steak*

T R A D I T I O N A L
M A I N C O U R S E S

AVAILABLE DAILY

*Grilled Black Angus
Filet Steak
Served with Baked Potato and
Vegetables of the Day*

*Plain Grilled
Fillet of Salmon
Served with Baked Potato and
Vegetables of the Day*

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

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

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

Linguine Prima Vera – Linguine Pasta in Cream Sauce with Assorted Vegetables and Mushrooms

M A I N C O U R S E S

Broiled Fillet of Fresh Seabass

*On Pink Mustard Beurre Blanc, Served with Stewed Tomatoes,
Wilted Greens, 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 Leek Risotto*

Roasted Rack of Wisconsin Veal

*Served with Rosemary Gravy, Wilted Greens,
Stewed Tomatoes, and Leek 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

Wilted Greens Steamed Broccoli Roses Grilled Zucchini and Eggplant

Parsley Potatoes Assorted Summer Vegetables Leek Risotto

Country Fried Potatoes Steamed White Rice Linguine with Tomato Sauce

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



CRYSTAL SYMPHONY

*D*ESSERT

THURSDAY, OCTOBER 30, 1997
"GOLDEN PANAMA" CRUISE
ACAPULCO, MEXICO

Maitre d'Hôtel **Josef Widmar** *Executive Chef* **Jürgen Klocker**
Executive Pastry Chef **Sissel Holm**

SWEET FINALE

White Chocolate Truffle Cake
French Apple Tart with Calvados Ice Cream
Exotic Fruit Ratatouille with Coconut Ice Cream
Sugar-Free Mocha Cream Puff
Assortment of Fruit in Season
Homemade Cookies

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Banana, Butter Pecan, and Chocolate Ice Cream
With Your Choice of Mango, Strawberry, or Butterscotch Topping
Freshly Frozen, Non-Fat Peach and Cappuccino Yogurt
Refreshing Strawberry-Portwine Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Reblochon Pepper Boursin Muenster Emmentaler Gorgonzola
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

