

CRYSTAL SYMPHONY

*C*ALIFORNIA DINNER

SUNDAY, NOVEMBER 2, 1997
"GOLDEN PANAMA" CRUISE
AT SEA, EN ROUTE TO THE PANAMA CANAL

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

CHEF'S
SUGGESTIONS

Smoked Norwegian Salmon
With Golden Hash Brown Potatoes, Served with Caviar Sour Cream

Chicken Broth with Truffle Celestine

Pink Roasted Lamb Loin
With Herb Crust on White Bean Cremolata and
Dijon Mint Honey Vinaigrette, Served with Polenta Squares

Cherry Bread and Butter Pudding with Sauce Anglaise and Rum Raisin Ice Cream

FOR OUR
VEGETARIANS

California Sun Ripened Fruit, Sprinkled with Honeydew Liqueur

Vegetable Cannelloni
Oven Baked with Mozzarella Cheese, and Served on Fresh Tomato Basil Sauce

The Walk of Fame – Chocolate Star Shortcake

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Chalone Vineyard Chardonnay, Soledad, Monterey County 1995* – \$40.00

By the Glass: *Cuvaison Chardonnay, Carneros 1995* – \$7.00

RED WINE

By the Bottle: *Stag's Leap Cabernet Sauvignon, Napa Valley 1994* – \$34.00

By the Glass: *Columbia Cabernet Sauvignon, Red Willow Vineyard,
Yakima Valley, Washington State 1995* – \$6.50



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

-DINNER-
SUNDAY,
NOVEMBER 2, 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:*

Chicken Broth with Truffle Celestine

*Grilled Fresh Swordfish Steak
On Basil Mashed Potatoes and
Vegetable Minestrone*

Peanut Butter Yogurt

*Approximately per serving:
Calories: 510 Protein: 42g Fat: 8g
Cholesterol: 22mg Sodium: 340mg*

S A L A D
E N T R E E

*Selected Garden Greens
With Radicchio Rosso,
Tossed in Herb Vinaigrette with
Sun-Dried Tomatoes,
Topped with Sliced Lamb Loin*

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 Sirloin Steak
Served with Baked Potato and
Vegetables of the Day*

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

A P P E T I Z E R S

Dungeness Crab and Spinach Tart with Tomato Coulis, Basil Oil, and Balsamic Vinegar

Smoked Norwegian Salmon

With Golden Hash Brown Potatoes, Served with Caviar Sour Cream

*Grilled Wild Mushrooms with Mesclum of Lettuce,
Sun-Dried Tomatoes, and Light Goat Cheese Croutons*

California Sun Ripened Fruit, Sprinkled with Honeydew Liqueur

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

Pumpkin Cream Soup

Chicken Broth with Truffle Celestine

Cold Soup of Pineapples and Yogurt with Roasted Coconut

S A L A D S

Pear, Endive, and Blue Cheese Salad with Pear Dressing

*Romaine Lettuce with Boiled Eggs and Crisp Bacon Bits,
Marinated in Mustard Dressing*

Traditional favorite dressings available, plus today's specials

Fat-Free Spicy Lemon-Herb and Low-Calorie Thousand Island Dressing

P A S T A

Angel Hair Pasta with Light Porcini Mushroom Sauce, Topped with Grilled Sea Scallops

M A I N F A R E S

Grilled Fresh Swordfish Steak

Served on Basil Mashed Potatoes and Surrounded by Vegetable Minestrone

Roasted Rack of Pork

*With Natural Gravy, on Lentil Stew with Vegetables,
Sautéed Spinach, and Onion Mashed Potatoes*

Pink Roasted Lamb Loin

*With Herb Crust on White Bean Cremolata and
Dijon Mint Honey Vinaigrette, Served with Polenta Squares*

Oven Fried Chicken

*With a Cornmeal Crust, Served with Natural Jus,
Grilled Garden Vegetables, and Mushroom Risotto*

S I D E O R D E R S

Grilled Vegetables Steamed Vegetables Lentil Stew Mushroom Risotto

Sautéed Spinach Polenta Squares Angel Hair Pasta 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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"GOLDEN PANAMA" CRUISE
AT SEA, EN ROUTE TO THE PANAMA CANAL

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

SWEET FINALE

Cherry Bread and Butter Pudding with Sauce Anglaise and Rum Raisin Ice Cream

The Walk of Fame – Chocolate Star Shortcake

Lilikoi Cheesecake

Sugar-Free Coconut Custard Pie

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

*Vanilla, Rocky Road, Banana, and Green Tea Ice Cream
With Your Choice of Raspberry, Mango, or Butterscotch Topping
Freshly Frozen, Non-Fat Peanut Butter and Cherry Vanilla Yogurt
Refreshing Cassis-Fig Sherbet*

SELECTIONS FROM
THE CHEESE TROLLEY

*St. Maure Camembert Provolone Jarlsberg 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 – \$5.75
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*

