



CRYSTAL SYMPHONY

*F*RENCH DINNER

WEDNESDAY, NOVEMBER 5, 1997
"GOLDEN PANAMA" CRUISE
AT SEA, EN ROUTE TO COZUMEL, MEXICO

*M*âitre d'Hôtel **Josef Widmar** *E*xecutive Chef **Jürgen Klocker**

CHEF'S
SUGGESTIONS

*E*scargots "Bourguignonne" – Burgundy Snails in Garlic Herb Butter

*F*rench Onion Soup with Gratinated Cheese Croutons

*P*ink Roasted Rack of Lamb

*I*n Garlic Herb Crust with Mint Flavored Natural Jus,
*R*atatouille Niçoise, and Gratinated Potatoes

*S*ouffle Grand Marnier, Sauce Negresco

FOR OUR
VEGETARIANS

*V*ichyssoise with Bell Pepper Mousse

*B*rochette of Mediterranean Vegetables

*W*ith Mustard Sauce, Served on Ratatouille

*C*rème Caramel with Chantilly

CELLAR MASTER SUGGESTIONS

CHAMPAGNE

By the Bottle: *Louis Roederer Brut Premier, Reims NV* – \$42.00
By the Glass: *Moët & Chandon, Cuvée Dom Pérignon, Epemay 1990* – \$18.50

WHITE WINE

By the Bottle: *Meursault, Louis Latour, Côte de Beaune 1993* – \$44.00
By the Glass: *Pouilly Fuissé, Louis Jadot, Maconnais 1996* – \$8.00

RED WINE

By the Bottle: *Château Prieuré – Lichine, Margaux 1993* – \$42.00
By the Glass: *Château Coufran, Haut-Medoc 1993* – \$7.00

DESSERT WINE

By the Glass: *Chateau Rieussec, Sauternes 1989* – \$8.75



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

-DINNER-
WEDNESDAY,
NOVEMBER 5, 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:*

*Citrus Fruit in an Orange Basket,
Perfumed with Crème de Cassis*

*Broiled Fresh Red Snapper Fillet
With Wilted Greens and
White Rice*

*Sugar-Free Vanilla Profiteroles
With Dietetic Chocolate Sauce*

*Approximately per serving:
Calories: 590 Protein: 42g Fat: 8g
Cholesterol: 22mg Sodium: 340mg*

S A L A D
E N T R E E

*Assorted Baby Greens with
Grilled Zucchini and Eggplants
Feta Cheese, and Sunflower Seeds
Topped with Sliced Lamb Rack*

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
Chicken Breast
Served with Potatoes and
Vegetables of the Day*

A P P E T I Z E R S

Assorted Seafood Cocktail on Crisp Lettuce Chiffonade with Sauce Louis XIII

Escargots "Bourguignonne" – Burgundy Snails in Garlic Herb Butter

Crackling Salad with Smoked Duck Breast, Tossed in French Dressing

Citrus Fruit in an Orange Basket, Perfumed with Crème de Cassis

S O U P S

French Onion Soup with Gratinated Cheese Croutons

Clear Veal Consomme with Herb-Butter Quenelles

Vichyssoise with Bell Pepper Mousse

S A L A D S

*Panache of Mixed Lettuce with Celery Straw,
Chopped Egg, and Dijon Mustard Dressing*

Mediterranean Vegetable Salad

Traditional favorite dressings available, plus today's specials:

Fat-Free Russian Thousand Island and

Low-Calorie Red Wine-Basil Vinaigrette

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

*Penne Rigate Puttanesca – Italian Pasta with Anchovies,
Capers, Tomatoes, Black Olives, Garlic, Parsley, and Chili Flakes*

M A I N C O U R S E S

Sautéed Fresh Red Snapper Fillet

*With Roasted Tomato-Noisette Butter Sauce,
Served on Wilted Greens and Parisienne Potatoes*

Coq au Vin

*Braised Chicken in a Burgundy Wine Sauce,
Garnished with Glazed Silver Onions, Mushrooms, and Bread Croutons,
Served in a Nest of Buttered Linguine with Broccoli Flowers*

Pink Roasted Rack of Lamb

*In Garlic Herb Crust with Mint Flavored Natural Jus,
Ratatouille Niçoise, and Gratinated Potatoes*

Entrecôte au Beurre d'Anis

*Grilled Striploin Steak with Anis Herb Butter,
Sautéed Green Beans, Ratatouille Niçoise, and Gratinated Potatoes*

S I D E O R D E R S

Assorted Vegetables Sautéed Green Beans Ratatouille Niçoise Parisienne Potatoes

Steamed White Rice Gratinated Potatoes Penne Rigate 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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Maître d'Hôtel Josef Widmar *Executive Chef* Jürgen Klocker
Executive Pastry Chef Sissel Holm

SWEET FINALE

Soufflé Grand Marnier with Sauce Negresco
Crème Caramel with Chantilly
Apple Tart Tartin with Caramel Sauce and Vanilla Ice Cream
Sugar-Free Vanilla Profiteroles with Dietetic Chocolate Sauce
Assortment of Fruit in Season
Petits Fours and Truffles

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Rocky Road, Chocolate, or Pistachio Ice Cream
With Your Choice of Chocolate, Strawberry, or Butterscotch Sauce
Non-Fat, Freshly Frozen French Vanilla or Raspberry Yogurt
Refreshing Beaujolais Red Wine Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Garlic Boursin Boursault Livarot Camembert Roquefort
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 bar waiter

