

CRYSTAL SYMPHONY

*50s* DINNER

THURSDAY, NOVEMBER 6, 1997  
"GOLDEN PANAMA" CRUISE  
AT SEA, EN ROUTE TO COZUMEL, MEXICO

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

CHEF'S  
SUGGESTIONS

*Jumbo Prawn Cocktail with Creole Remoulade Sauce*

*Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek*

***Roasted American Prime Rib from Black Angus Beef***  
*With Natural Gravy, Creamed Horseradish, Corn on the Cob, Vichy Carrots,  
Broiled Tomato, and Baked Potato with Sour Cream and Chives*

*New York Cheesecake with Strawberry Sauce*

FOR OUR  
VEGETARIANS

*Eggplant and Poblano Pepper Terrine on Herb Coulis*

***Potato Gnocchi***  
*Enhanced with Italian Pesto, Presented on Tomato Sauce,  
and Topped with Parmesan Shavings*

*Apple Pie à la Mode*

CELLAR MASTER  
SUGGESTIONS

WHITE WINE

By the Bottle: *Cuvaison Chardonnay, Carneros 1995* – \$28.00

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

RED WINE

By the Bottle: *Clos du Bois, Marlstone Vineyard, Alexander Valley 1993* – \$34.00

By the Glass: *Chimney Rock Cabernet Sauvignon, Napa Valley, Stag's Leap District 1993* – \$7.50



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

-DINNER-  
THURSDAY,  
NOVEMBER 6, 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:*

*Eggplant and Poblano Pepper  
Terrine on Herb Coulis*

*Farfale Boscaiola  
Italian Pasta with Panchetta,  
Mushrooms, Onions, and Tomatoes*

*Sugar-Free Strawberry Cream Cake*

*Approximately per serving:  
Calories: 450 Protein: 45g Fat: 10g  
Cholesterol: 22mg Sodium: 320mg*

S A L A D  
E N T R E E

*Plain Grilled Chicken Breast  
On a Bed of Butter and Iceberg  
Lettuce, Garnished with Roasted  
Tomatoes, Celery, Kernel Corn, and  
Raisins, Served with Non-Fat  
Thousand Island Dressing*

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 Fillet of Salmon  
Served with Potato and  
Vegetables of the Day*

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

*Jumbo Prawn Cocktail with Creole Remoulade Sauce*

*Eggplant and Poblano Pepper Terrine on Herb Coulis*

*Barbecued Quail on Kernel Corn-Tomato Salad*

*Chilled Cup of Assorted Fruit with Orange Liqueur*

## S O U P S

*Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek*

*Consommé Double with Herbed Semolina Quenelles*

*Cold Yogurt and Peach Soup with Toasted Coconuts*

## S A L A D S

*Iceberg Lettuce Tossed in Bella Vista Dressing, Topped with Mango and Pineapple Cubes*

*Heart of Boston Lettuce with Mushrooms, Yellow Tomatoes, and Fried Cheese Balls*

*Traditional favorite dressings available, plus today's specials:  
Fat-Free Sesame French and Low-Calorie Tarragon Dressing*

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

*Farfale Boscaiola – Italian Pasta with Panchetta, Mushrooms, Onions, and Tomatoes*

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

### **Grilled Fillet of Grouper**

*On a Tomato-Artichoke Ragout, Served with Cucumber Beurre Blanc and Anna Potatoes*

### **Roasted American Prime Rib from Black Angus Beef**

*With Natural Gravy, Creamed Horseradish, Corn on the Cob, Vichy Carrots,  
Broiled Tomato, and Baked Potato with Sour Cream and Chives*

### **Roasted Chicken Breast**

*On Mascarpone Polenta, with Sautéed Spinach, Surrounded by Rosemary Flavored Jus,  
and Topped with California Sun-Dried Tomato Confit*

## T H E B L U E P L A T E S P E C I A L

### **Traditional American Meatloaf**

*Oven Baked with Onion Gravy,  
Served with Green Peas, Carrots, and Mashed Potatoes*

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

*Broiled Tomato    Corn on the Cob    Vichy Carrots    Wilted Greens*

*Mashed Potatoes    Steamed Rice    Farfale Pasta with Tomato Sauce    Green Peas and Carrots*

*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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AT SEA, EN ROUTE TO COZUMEL, MEXICO

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

SWEET FINALE

*Apple Pie à la Mode*

*New York Cheesecake with Strawberry Sauce*

*Banana Split*

*Sugar-Free Strawberry Cream Cake*

*Homemade Cookies*

*Assortment of Fruit in Season*

ICE CREAM  
FROZEN YOGURT  
SHERBET

*Vanilla, Rum Raisin, Green Tea, or Chocolate Chip Ice Cream  
With Your Choice of Raspberry, Mango, or Chocolate Topping*

*Freshly Frozen, Non-Fat Butter Pecan or Honey Almond Yogurt*

*Refreshing Tequila Sunrise Sherbet*

SELECTIONS FROM  
THE CHEESE TROLLEY

*Gorgonzola    Tilsiter    Norwegian Goat    Jarlsberg    Boursault*

*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*

