

CRYSTAL SYMPHONY

DINNER

FRIDAY, NOVEMBER 7, 1997
"GOLDEN PANAMA" CRUISE
AT SEA, EN ROUTE TO NEW ORLEANS, LOUISIANA

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

CRYSTAL CRUISES IS PLEASED TO PRESENT THE CUISINE OF
GUEST CHEF MICHAEL FENNELLY OF
MIKE'S ON POST RESTAURANT, SAN FRANCISCO, CALIFORNIA

GUEST CHEF'S SUGGESTIONS

Chinese Dumplings

Filled with Shrimp and Spinach with Tahini Sauce and Pickled Radishes

Maui Ginger-Red Onion Soup

*Pomegranate and Rosemary Marinated Lamb Chops
With Jalapeno-Mint Jelly and Mirliton Phyllo Triangles*

White Chocolate Mint Ice Cream Sandwich

With Bittersweet Chocolate Sauce

FOR OUR
VEGETARIANS

Exotic Fruit Cup with Armagnac

Mushroom Salad in Rice Paper

With Daikon Sprouts, Sweet Peppers, Boston Lettuce, and Miso Sabayon

Stuffed Tomatoes with Cous Cous

On Vegetable Ragout with Creamy Herb Sauce

Macadamia Nut-Chocolate Chip Pie

GUEST WINE EXPERT
CHUCK FURUYA'S SUGGESTIONS

WHITE WINE


By the Bottle: *Chablis Premier Cru, Montée de Tonnerre, William Fèvre, 1995* – \$36.00

By the Glass: *Hochheimer Königin Victoria Berg, Riesling Kabinett, Deinhard, 1994* – \$6.00

RED WINE

By the Bottle: *Châteauneuf-du-Pape, Domaine la Roquette, 1994* – \$32.00

By the Glass: *Atlas Peak Sangiovese, Napa Valley, 1993* – \$6.00

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

—DINNER—
FRIDAY,
NOVEMBER 7, 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:*

Exotic Fruit Cup with Armagnac

Grilled Fresh Local Seabass
*With Steamed Vegetables
and Boiled Potatoes*

Sugar-Free Pear Custard Pie

Approximately per serving:

Calories: 510 Protein: 42g Fat: 8g

Cholesterol: 22mg Sodium: 340mg

S A L A D
E N T R E E

***Tempura Fried Rare
Cooked Ahi Tuna***
*On a Bed of Crisp Greens and
Tomatoes, Sprinkled with Sesame
Seeds, Tossed with Fat-Free Honey
Dijon Mustard Vinaigrette*

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 Chicken Breast
*Served with Baked Potato and
Vegetables of the Day*

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

A P P E T I Z E R S

Chinese Dumplings Filled with Shrimp and Spinach, with Tahini Sauce and Pickled Radishes

Chicken, Avocado, and Black Olive Salad Tossed with Balsamic Vinaigrette

Blackened Tuna Napoleon with Crispy Won Tons, Avocado, and Ponzu

Exotic Fruit Cup with Armagnac

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

Double Black Angus Beef Consommé with Herb Royal

Maui Ginger-Red Onion Soup

Chilled Tomato Soup with Goat Cheese Quenelles

S A L A D S

Assorted Garden Greens with Grated Daikon and Walnuts

Iceberg Lettuce with Pimentos and Yogurt-Chive Dressing

Traditional favorite dressings available, plus today's specials

Fat-Free Tarragon and Low-Calorie Honey Dijon Dressing

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

Cheese Ravioli in a Light Herb Butter Sauce, Sprinkled with Chopped Pecan Nuts

M A I N F A R E S

Grilled Fresh Local Seabass

On Two Sauces with Sautéed Fennel Ragout, Served with Parsley Potatoes

Sautéed Rabbit Loin

With Forest Mushroom Sauce, Served with Pine Nut-Ginger Risotto and Tomato Stew

Grilled Veal Liver "Venetian Style"

Topped with Sautéed Onions and Apples,

Served with Natural Gravy, Green Beans, and Mashed Potatoes

Pomegranate and Rosemary Marinated Lamb Chops

With Jalapeno-Mint Jelly and Mirliton Phyllo Triangles

S I D E O R D E R S

Parsley Potatoes Mirliton Phyllo Triangles Assorted Vegetables Pine Nut-Ginger Risotto

Sautéed Fennel Ragout Mashed Potatoes Baked Potato Linguine 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

White Chocolate Mint Ice Cream Sandwich

Macadamia Nut-Chocolate Chip Pie

Angelfood Cake with Strawberry Sauce

Sugar-Free Pear Custard Pie

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

*Vanilla, Cherry-Vanilla, Mocha, or Peppermint Ice Cream
With Your Choice of Raspberry, Mango, or Butterscotch Topping*

Freshly Frozen, Nonfat Passionfruit-Peach or Banana Yogurt

Refreshing Piña Colada Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Tete de Moine Gouda Stilton Caraway Bel Paese

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