

CRYSTAL SYMPHONY

DINNER

SUNDAY, NOVEMBER 9, 1997
"GOLDEN PANAMA" CRUISE
NEW ORLEANS, LOUISIANA

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

CHEF'S
SUGGESTIONS

Assorted Seafood Cocktail with Red Horseradish Sauce

Consommé Double "Diablotines"

Roasted French Duck "Bigarade"
*Served with Caramelized Orange Sauce,
Braised Red Cabbage, and Williams Potatoes*

Warm Chocolate Nut Pudding Soufflé with Fudge Sauce

FOR OUR
VEGETARIANS

Heart of Butter Lettuce with Radishes and Heart of Palm

Chilled Apple and Cranberry Soup

Twice Baked Potatoes
With Three Cheeses, Vegetable Stuffing, and Parsley Oil

Sunset Cake

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 1992* – \$6.50



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

-DINNER-
SUNDAY,
NOVEMBER 9, 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
Oranges and Maraschino Cherries*

*Roasted Skinless Duck Breast
With Natural Jus, Served with Braised
Red Cabbage, and Steamed Vegetables*

*Sugar-Free Blueberry Tartelette
with Dietetic Ice Cream*

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

S A L A D
E N T R E E

*Salad of Broiled
Salmon Medallion
On a Bouquet of Lettuce with
Marinated Celery and Cucumber
Julienne, Tomatoes, and
Sour Cream 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
Filet Steak
Served with Baked Potato and
Vegetables of the Day*

*Plain Grilled Chicken Breast
Served with Potato and
Vegetables of the Day*

A P P E T I Z E R S

Assorted Seafood Cocktail with Red Horseradish Sauce

Ragout of Morels, Chicken, and Asparagus in Puff Pastry

Mesclum of Field Greens with Sweetbread Roses and Truffle Vinaigrette

Exotic Fruit Cup with Oranges and Maraschino Cherries

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

Cream of Chicken with Sun-Dried Tomatoes

Consommé Double "Diablotines"

Chilled Apple and Cranberry Soup

S A L A D S

Caesar Salad – Romaine Lettuce Tossed with Caesar Dressing and Served with Garlic Croutons

Heart of Butter Lettuce with Radishes and Heart of Palm

Traditional favorite dressings available, plus today's specials

Fat-Free Mango-Passion and Low-Calorie Yogurt-Herb Dressing

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

Rigatoni with Tomatoes, Garlic, Parsley, and Fontina Cheese

M A I N F A R E S

Broiled Fillet of Atlantic Salmon

*On Smoked Onion Purée and Barolo Red Wine Sauce,
Served with Spring Garden Vegetables and Mashed Potatoes*

Roasted French Duck "Bigarade"

*Served with Caramelized Orange Sauce,
Braised Red Cabbage, and Williams Potatoes*

Chinese Sweet and Sour Pork

*Crisp Fried Pork Tenderloin Cubes with Pineapples, Bell Peppers, and Onions
In a Delicious Sweet and Sour Sauce, Served with Steamed Chinese Rice*

Grilled Black Angus Sirloin Steak

*Served with Farmer's Vegetables, Green Beans Wrapped in Bacon,
Baked Potato, and Sauce Béarnaise*

S I D E O R D E R S

Spring Garden Vegetables Green Beans Wrapped in Bacon Farmer's Vegetables

Baked Potato Steamed Chinese Rice Williams Potatoes Rigatoni Pasta with Tomato Sauce

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



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"GOLDEN PANAMA" CRUISE
NEW ORLEANS, LOUISIANA

*M*ître d'Hôtel **Josef Widmar** *E*xecutive Chef **Jürgen Klocker**
*E*xecutive Pastry Chef **Sissel Holm**

SWEET FINALE

Classical French Crème Brûlée

Warm Chocolate Pudding Soufflé with Fudge Sauce

Sunset Cake

Sugar-Free Blueberry Tartelette with Dietetic Ice Cream

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

*Vanilla, Butter Pecan, Cherry Vanilla, and Strawberry Ice Cream
With Your Choice of Raspberry, Mango, or Butterscotch Topping*

Freshly Frozen, Non-Fat Raspberry or Chocolate Yogurt

Refreshing Apple Calvados Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Emmentaler Dana Blue Hickory Smoked Fontina 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

