

CRYSTAL SYMPHONY

BON VOYAGE DINNER

TUESDAY, MAY 5, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO CATANIA, ITALY
Maître d'Hôtel **Josef Widmar** Executive Chef **Josef Lumetsberger**

CHEF'S
SUGGESTION

Jumbo Prawns with Assorted Spring Greens, Served with American Cocktail Sauce

Cream of Fresh Fennel with Baby Shrimp

Roasted Rack of Wisconsin Veal
*Served with Rosemary Gravy, Sautéed Leaf Spinach,
Stewed Tomatoes, and Mushroom Risotto*

White Chocolate Truffle Cake

FOR OUR
VEGETARIANS

Forest Mushroom Terrine with Tomato Coulis

Eggplant Mousse "Provençale"
*with Greek Feta Cheese, Served on Roasted Warm Vegetable Salad,
Sprinkled with Tomato-Basil Sauce*

French Apple Tart with Calvados Ice Cream

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Château Montelena Chardonnay, Napa Valley 1995* – \$34.00

By the Glass: *Cuvaison Chardonnay, Carneros 1996* – \$7.00

RED WINE

By the Bottle: *Cuvaison Merlot, Napa Valley 1995* – \$35.00

By the Glass: *Chimney Rock Cabernet Sauvignon, Napa Valley, 1994* – \$7.50

CRYSTAL CONNOISSEUR COLLECTION

White: *Corton-Charlemagne, Bonneau du Martray 1993* – \$85.00

Red: *Sassicaia Tenuta Sanguido, Tuscany 1994* – \$95.00

A P P E T I Z E R S

Italian Prosciutto with Sweet Melon Slices and Polenta Crackers
Jumbo Prawns with Assorted Spring Greens, Served with American Cocktail Sauce
Forest Mushroom Terrine with Tomato Coulis
Fresh Tropical Fruits with Kiwi Wedges and Aged Sherry

S O U P S

Cream of Fresh Fennel with Baby Shrimp
Chicken Consommé with Diced Vegetables and Ravioli
Chilled Mango Soup with Non-Fat Yogurt

S A L A D S

Traditional Caesar Salad with Parmesan Shavings and Homemade Garlic Croutons
Sliced Tomatoes and Mozzarella Cheese with Basil and Balsamic Vinaigrette
Dressings available in the traditional favorites plus today's specials:
Fat-Free Tomato Basil and Low Calorie Italian Dressing

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

Spinach Fettuccine Primavera –
Italian Pasta with Assorted Spring Vegetables, Mushrooms, and Cream

M A I N C O U R S E S

Broiled Fillet of Fresh Sea Bass
*On Pink Mustard Beurre Blanc, Served with Stewed Tomatoes,
Leaf Spinach, and Parsley Potatoes*

Baked Chicken Breast
*Filled with Ricotta Cheese and Sun Dried Tomatoes on Herb Sauce,
Served with Roasted Bell Peppers, Steamed Broccoli Roses, and Mushroom Risotto*

Roasted Rack of Wisconsin Veal
*Served with Rosemary Gravy, Sautéed Leaf Spinach,
Stewed Tomatoes, and Mushroom Risotto*

Grilled Black Angus Sirloin Steak
*With Sauce Bearnaise, Served with Baked Beans in a Filo Cup,
Grilled Zucchini and Eggplant, and Country Fried Potatoes*

S I D E O R D E R S

Sautéed Leaf Spinach Steamed Broccoli Roses Grilled Zucchini and Eggplant
Parsley Potatoes Assorted Summer Vegetables Mushroom Risotto
Country Fried Potatoes Steamed White Rice Fettuccine with Tomato Sauce

Upon request, dishes on our menu 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 CATANIA, ITALY

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

SWEET FINALE

White Chocolate Truffle Cake
French Apple Tart with Calvados Ice Cream
Exotic Fruit Ratatouille with Peach Ice Cream
Sugar-Free Chocolate Cream Puff
Assortment of Fruit in Season
Homemade Cookies

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Banana, Butter Pecan, and Chocolate Ice Cream
with your choice of Mango, Strawberry, or Butterscotch Topping
Freshly Frozen, Nonfat Lemon and Honey Almond Yogurt
Refreshing Cranberry-Apple Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Boursault Garlic Boursin Muenster Emmentaler 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 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