



CRYSTAL SYMPHONY

MEDITERRANEAN DINNER

FRIDAY, MAY 8, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO VENICE, ITALY
Maître d'Hôtel Josef Widmar Executive Chef Jürgen Klocker

CHEF'S
SUGGESTIONS

Sautéed Scallops on Mediterranean Vegetable Salad
Soup de Poissons – Creamy French Seafood Soup with Rouille Crouton
Piccata Milanese
*Veal Scallopini Dipped in Egg and Parmesan Cheese,
Served with Tomato Basil Sauce, Green Peas, and Buttered Spaghetti*
Chocolate Tart with Coffee Amaretto Sauce Anglaise

FOR OUR
VEGETARIANS

Vegetable Terrine with Young Garden Greens and Yogurt Herb Dressing
Risotto Milanese
with Porcini Mushrooms and Parmesan Cheese Shavings
Lemon Meringue Pie

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Pio Cesare, Cortese di Gavi, Piemonte 1996* – \$42.00
By the Glass: *Chablis Domaine Laroche 1995* – \$7.00

RED WINE

By the Bottle: *Tignanello, Villa Antinori, Toscano 1994* – \$52.00
By the Glass: *Torres Gran Coronas, Cabernet Sauvignon, Penedès 1991* – \$8.00

CRYSTAL CONNOISSEUR COLLECTION

White: *Corton-Charlemagne, Bonneau du Martray Côte de Beaune 1993* – \$85.00
Red: *Sassicaia, Tenuta San Guido, Toscano 1993* – \$95.00



A P P E T I Z E R S

Sautéed Scallops on Mediterranean Vegetable Salad

Vegetable Terrine with Young Garden Greens and Yogurt Herb Dressing

Sautéed Frog's Legs "Provençale" with Pine Nut Risotto

Chilled Assorted Exotic Fruit Cocktail with Port Wine

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

Roman Style Vegetable Soup

Soup de Poissons – Creamy French Seafood Soup with Rouille Crouton

Chilled Andalusian Gazpacho

S A L A D S

Marinated Greek Farmer's Salad

Heart of Boston Lettuce with Marinated Fennel and Walnuts

Traditional favorite dressings available, plus today's specials

Fat-Free Red Wine Vinaigrette or Low-Calorie Yogurt Herb Dressing

P A S T A

Linguine Aioli with Olive Oil, Parsley, Garlic, and Pepper Flakes

M A I N F A R E S

Grilled Fresh Swordfish Steak

Topped with Sauce Carbonata, and Served with Spinach Parmigiana and Tomato Risotto

Chicken Cacciatore

*Braised Chicken in Tomatoes, Mushrooms, Olives, White Wine,
and Fresh Herbs, Nestled in Soft Polenta*

Piccata Milanese

*Veal Scallopini Dipped in Egg and Parmesan Cheese,
Served with Tomato Basil Sauce, Green Peas, and Buttered Spaghetti*

Grilled Lamb Chops "Rivera"

On Eggplant Crouton, with Sautéed Leaf Spinach, Rosemary Potatoes, and Natural Jus

S I D E O R D E R S

*Soft Polenta Mashed Potatoes Vegetables in Season
Eggplant Crouton Sautéed Leaf Spinach 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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AT SEA, EN ROUTE TO VENICE, ITALY

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

SWEET FINALE

Lemon Meringue Pie

Baklava with Vanilla Ice Cream

Chocolate Tart with Coffee Amaretto Sauce Anglaise

Sugar-Free Vanilla Custard with Berries

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

*Vanilla, Peach, Chocolate, or Peppermint Ice Cream
With Your Choice of Raspberry, Mango, or Butterscotch Topping*

Freshly Frozen, Nonfat Banana or Honey Almond Yogurt

Refreshing Piña Colada Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Provolone Brie Stilton Le Trelon Swiss Cheese

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