



CRYSTAL SYMPHONY

NEPTUNE'S DINNER

SUNDAY, MAY 10, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO DUBROVNIK, CROATIA

Maitre d'Hôtel Josef Widmar Executive Chef Jürgen Klocker

CHEF'S
SUGGESTIONS

*Gravlax – Cognac Dill Marinated Norwegian Style Salmon,
Served with Honey Mustard Dill Sauce*

New England Clam Chowder

"Surf and Turf"

*Grilled Filet Mignon with Broiled Half Lobster Tail, Sauce Béarnaise,
Herb Crusted Tomato, Sautéed Green Beans, and Pont Neuf Potatoes*

Warm Vienna Apple Strudel with Vanilla Sauce

FOR OUR
VEGETARIANS

Tomato-Mushroom Tower with Young Garden Greens and White Asparagus

*Spanish Saffron Vegetable Paella
With Peppers, Tomatoes, and Green Peas*

Orange Shortcake with Mango Sherbet

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Beringer Private Reserve Chardonnay, Napa Valley 1995* – \$42.00

By the Glass: *Pinot Grigio, Santa Margherita, Friuli 1997* – \$7.00

RED WINE

By the Bottle: *Brunello di Montalcino, Villa Banfi, Toscano 1992* – \$45.00

By the Glass: *Marqués de Cáceres Reserva, Rioja Spain 1990* – \$7.00

CRYSTAL CONNOISSEUR COLLECTION

White: *Sarah's Vineyard Chardonnay, Santa Clara County 1991* – \$85.00

Red: *Château Latour, Pauillac 1981* – \$110.00



A P P E T I Z E R S

*Gravlax – Cognac Dill Marinated Norwegian Style Salmon,
Served with Honey Mustard Dill Sauce*

Tomato-Mushroom Tower with Young Garden Greens and White Asparagus

Crisp Shrimp Roll with Spicy Plum Sauce and Garnish

Chilled Cup of Assorted Fresh Fruit with Crème de Cacao

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

New England Clam Chowder

Chicken Consommé with Herb Célestine

Cold Peach and Low Fat Yogurt Soup

S A L A D S

Crisp Butter Lettuce with Assorted Grilled Vegetables and Fried Oysters

Mixed Summer Greens with Daikon Root, Cucumber, and Tomatoes

Traditional favorite dressings available, plus today's specials

Fat-Free Tomato-Basil or Low Calorie Yogurt-Carrot Dressing

P A S T A

Fettuccine with Prosciutto, Asparagus, and Cream

M A I N F A R E S

Grilled Fresh Ahi Tuna

*With Red Onion-Sesame Crust on Buttermilk Mashed Potatoes,
Glazed Spring Vegetables, and Soy Apple Cider Vinaigrette*

“Surf and Turf”

*Grilled Filet Mignon with Broiled Half Lobster Tail, Sauce Béarnaise,
Herb Crusted Tomato, Sautéed Green Beans, and Pont Neuf Potatoes*

Paella Valencia

*Spanish Saffron Dish with Chicken, Sausages, Tomatoes,
Peas, Olives, Bell Peppers, and Assorted Seafood*

Crisp Lemon Herb Marinated Rotisserie Chicken

*Served with Natural Jus, Cranberry Relish, Mushroom Pilaf Rice,
Herb Crusted Tomato, and Green Beans*

S I D E O R D E R S

Sautéed Green Beans Herb Crusted Tomato Assorted Vegetables Mushroom Pilaf Rice

Buttermilk Mashed Potatoes Pont Neuf Potatoes Fettuccine with Tomato Sauce

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



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DESSERT

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

SWEET FINALE

White and Dark Chocolate Mousse with Caramel Sauce

Warm Vienna Apple Strudel with Vanilla Sauce

Orange Shortcake with Mango Sherbet

Sugar Free Banana Cream Pie

Homemade Cookies

Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

*Vanilla, Black Cherry-Vanilla, Butter Pecan, or Chocolate Ice Cream
with your choice of Raspberry, Mango, or Butterscotch Topping*

Freshly Frozen, Nonfat Piña Colada or Cappuccino Yogurt

Refreshing Pear Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Caraway Black Pepper Boursin Brie Tête de Moine Gouda

Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee Cafe Latté Roquefort

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

