



CRYSTAL SYMPHONY

*F*RENCH DINNER

MONDAY, MAY 11, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO DUBROVNIK, CROATIA

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

CHEF'S
SUGGESTIONS

Escargots "Bourguignonne" – Burgundy Snails in Garlic Herb Butter

French Onion Soup with Gratinated Cheese Croutons

Pink Roasted Rack of Lamb

*In Garlic Herb Crust with Mint Flavored Natural Jus,
Ratatouille Niçoise, and Gratinated Potatoes*

Souffle Grand Marnier, Sauce Negresco

FOR OUR
VEGETARIANS

Vichyssoise with Bell Pepper Mousse

Brochette of Mediterranean Vegetables

With Mustard Sauce, Served on Ratatouille

Creme Caramel with Chantilly

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Puligny-Montrachet, Louis Jadot, Côte de Beaune 1995 – \$52.00*

By the Glass: *Pouilly Fuissé, Louis Jadot, Maconnais 1996 – \$8.00*

RED WINE

By the Bottle: *Château Talbot, Saint Julien 1988 – \$52.00*

By the Glass: *Châteauneuf-du-Pape, Domaine La Roquette, Côte du Rhone 1994 – \$8.00*

CRYSTAL CONNOISSEUR COLLECTION

White: *Bâtard Montrachet, Gagnard-Delagrangne, Côte de Beaune 1993 – \$165.00*

Red: *Château Haut Brion, Graves 1983 – \$195.00*



A P P E T I Z E R S

Assorted Seafood Cocktail on Crisp Lettuce Chiffonade with Sauce Louis XIII

Escargots "Bourguignonne" – Burgundy Snails in Garlic Herb Butter

Crackling Salad with Smoked Duck Breast, Tossed in French Dressing

Citrus Fruit in an Orange Basket, Perfumed with Creme de Cassis

S O U P S

French Onion Soup with Gratinated Cheese Croutons

Clear Veal Consomme with Herb-Butter Quenelles

Vichyssoise with Bell Pepper Mousse

S A L A D S

Panache of Mixed Lettuce with Belgium Endive, Chopped Egg, and Dijon Mustard Dressing

Mediterranean Vegetable Salad on Butter Lettuce

Traditional favorite dressings available, plus today's specials:

Fat-Free Lemon Herb and Low Calorie Red Wine Dressing

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

Penne Rigate Puttanesca – Italian Pasta with Anchovies, Capers, Tomatoes, Black Olives, Garlic, Parsley, and Chili Flakes

M A I N C O U R S E S

Baked Fresh Grouper Fillet

With Mushroom and Tomato Crust, Served on Sautéed Spinach, Parsley Potatoes, and White Wine Beurre Blanc

Coq au Vin

Braised Chicken in a Burgundy Wine Sauce, Garnished with Glazed Silver Onions, Mushrooms, and Bread Croutons, Served in a Nest of Buttered Linguine with Broccoli Flowers

Pink Roasted Rack of Lamb

In Garlic Herb Crust with Mint Flavored Natural Jus, Ratatouille Niçoise, and Gratinated Potatoes

Entrecôte au Beurre d'Anis

Grilled Striploin Steak with Anis Herb Butter, Ratatouille Niçoise, Green Beans, and Gratinated Potatoes

S I D E O R D E R S

Assorted Vegetables Green Beans Ratatouille Niçoise Broccoli Flowers

Gratinated Potatoes Penne Rigate 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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Maitre d'Hôtel **Josef Widmar** *Executive Chef* **Jürgen Klocker**
Executive Pastry Chef **Sissel Holm**

SWEET FINALE

Soufflé Grand Marnier with Sauce Negresco
Crème Caramel with Chantilly
Apple Tart Tartin with Caramel Sauce and Vanilla Ice Cream
Sugar-Free Vanilla Profiteroles with Diet Chocolate Sauce
Assortment of Fruit in Season
Petits Fours and Truffles

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Rocky Road, Spumoni, or Strawberry Ice Cream
with your choice of Chocolate, Strawberry, or Butterscotch Sauce
Non-Fat, Freshly Frozen French Vanilla or Raspberry Yogurt
Refreshing Cassis Figs Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Grotin Chavignol Reblochon Livarot/French Goat Cheese Camembert
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 bar waiter

