

CRYSTAL SYMPHONY
*G*UEST CHEF'S DINNER

TUESDAY, MAY 12, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO MYKONOS, GREECE

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

GUEST CHEF
• CELESTINO DRAGO'S •
SUGGESTIONS

Pappa al Pomodoro
Thick Country Style Tomato and Bread Soup

Pasta n'Caciata
Pasta Timbale Wrapped in Eggplant, Meat Ragout, and Cheese

Trancia de Branzino all'Acetosella
Broiled Fresh Striped Bass in a Sorrel and Tomato Sauce,
Accompanied by Mashed Potatoes and Young Garden Vegetables

Panna Cotta
Passion Fruit Cooked Cream, Sautéed Strawberries, and Mint

FOR OUR
VEGETARIANS

Mosaic of Exotic Fruit with Armagnac

Potato-Herb-Mushroom Roll
On Sautéed Leaf Spinach, Surrounded by Tomato Butter

Cherry Bread and Butter Pudding with Sauce Anglaise and Rum Raisin Ice Cream

CELLAR MASTER
SUGGESTIONS

WHITE WINE

By the Bottle: *Grgich Hill Chardonnay, Napa Valley 1996* – \$44.00

By the Glass: *Guenoc Estate Chardonnay, Guenoc Valley 1995* – \$6.00

RED WINE

By the Bottle: *Château Montelena Cabernet Sauvignon, Napa Valley 1994* – \$46.00

By the Glass: *Clos du Bois Merlot, Sonoma Valley 1994* – \$6.50

CRYSTAL CONNOISSEUR COLLECTION

White: *Corton-Charlemagne, Burgundy 1991* – \$85.00

Red: *Barolo Ceretto Riserva, Piedmonte 1993* – \$75.00

A P P E T I Z E R S

Pasta n'Caciata

Pasta Timbale Wrapped in Eggplant, Meat Ragout, and Cheese

Seafood Rendezvous – Crabmeat, Baby Shrimp, and Jumbo Prawns, with Three Sauces

Petit Beef Tartar with Silver Onions, Gherkins, and Pumpernickel Bread

Mosaic of Exotic Fruit with Armagnac

S O U P S

Double Black Angus Beef Consommé with Herb Royal

Pappa al Pomodoro

Thick Country Style Tomato and Bread Soup

Chilled Cream of Orange

S A L A D

The Chef's Salad

Selected Spring Greens with Tomatoes and Parsnip Chips on Belgian Endive and Red Leaf Lettuce, Served with Balsamic Walnut Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Tarragon and Low-Calorie Honey Dijon Dressing

P A S T A

Risotto with Roasted Garlic, Wild Mushrooms, and Parmesan Shavings

M A I N C O U R S E S

Trancia de Branzino all' Acetosella

*Broiled Fresh Striped Bass in a Sorrel and Tomato Sauce,
Accompanied by Mashed Potatoes and Young Garden Vegetables*

Roasted Seared Veal Chop

*On Thyme Jus, Accompanied by Angel Hair Pasta,
Topped with Tomato-Mushroom Stew, and Green Asparagus*

Grilled Marinated Breast of Chicken

With Risotto Milanese, Accompanied by Broccoli Flowers, and Natural Gravy

Grilled Tournedos of Beef "Bordelaise"

Served with Shallot-Red Wine Sauce, a Medley of Young Vegetables, and Château Potatoes

S I D E O R D E R S

Château Potatoes Broccoli Flowers Young Garden Vegetables

Mashed Potatoes Risotto Milanese Spaghetti with Tomato-Basil 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 Klockner
Executive Pastry Chef Sissel Holm

SWEET FINALE

Cherry Bread and Butter Pudding with Sauce Anglaise and Rum Raisin Ice Cream

Pecan Cheesecake

Panna Cotta

Passion Fruit Cooked Cream, Sautéed Strawberries, and Mint

Sugar-Free Apple Custard Pie

*Vanilla, Green Tea, Mocha, or Peppermint Ice Cream
With Your Choice of Assorted Toppings*

Freshly Frozen Nonfat White Chocolate or Strawberry Yogurt

Refreshing Beaujolais Red Wine Sherbet

Tropical Fruit in Season

SELECTIONS FROM
THE CHEESE TROLLEY

Tilsiter Stilton Caraway Bel Paese Norwegian Goat 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 bar waiter