

CRYSTAL SYMPHONY

50s DINNER

WEDNESDAY, MAY 13, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO MYKONOS, GREECE

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

CHEF'S
SUGGESTIONS

Jumbo Shrimp Cocktail with Creole Rémoulade Sauce

Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek

Roasted American Prime Rib from Black Angus Beef
*With Natural Gravy, Fresh Horseradish, Corn on the Cob, Vichy Carrots,
Broiled Tomato, and Baked Potato with Sour Cream and Chives*

New York Cheesecake with Strawberry Topping

FOR OUR
VEGETARIANS

Polenta con Funghi – Sautéed Forest Mushrooms, Nestled in Polenta

Potato Gnocchi

*Enhanced with Italian Pesto, Presented on Tomato Sauce,
and Topped with Parmesan Shavings*

Triple Layered Brownies à la Mode

CELLAR MASTER
SUGGESTIONS

WHITE WINE

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

By the Glass: *Robert Mondavi Chardonnay, Napa Valley 1996* – \$6.50

RED WINE

By the Bottle: *Barola Zonchera Ceretto, Piedmonte 1993* – \$48.00

By the Glass: *Clos du Bois Merlot, Sonoma 1995* – \$6.50

CRYSTAL CONNOISSEUR COLLECTION

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

Red: *Opus One, Mondavi-Rothschild, Napa Valley 1994* – \$105.00



A P P E T I Z E R S

- Jumbo Shrimp Cocktail with Creole Rémoulade Sauce*
Polenta con Funghi – Sautéed Forest Mushrooms, Nestled in Polenta
Tossed Salad of Chicken, Avocado, and Olives, with Balsamic Tarragon Vinaigrette
Chilled Cup of Assorted Fruit with Maraschino Liqueur and Mint

S O U P S

- Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek*
Chicken Broth with Matzo Balls
Cold Yogurt and Papaya Soup

S A L A D S

- Commander's Salad – Romaine Lettuce with Croutons, Hard Boiled Egg,
Crisp Bacon, and Parmesan Cheese, Tossed in a Tangy Dressing*
Heart of Boston Lettuce with Mango, Artichoke Hearts, Tomatoes, and Grapes
*Traditional favorite dressings available, plus today's specials:
Fat-Free Sesame French and Low Lemon Dill Dressing*

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

- Rotini Boscaioli – Italian Pasta with Pancetta, Mushrooms, Onions, and Tomatoes*

M A I N C O U R S E S

- Grilled Swordfish Steak***
*Topped with Tomato-Basil Balsamic Dressing,
Served with Roasted Vegetables and Sautéed New Potatoes*
- Roasted American Prime Rib from Black Angus Beef***
*With Natural Gravy, Fresh Horseradish, Corn on the Cob, Vichy Carrots,
Broiled Tomato, and Baked Potato with Sour Cream and Chives*
- Roasted Game Hen***
With Porcini Mushroom Stuffing, Served with Natural Herb Gravy and Garden Vegetables

T H E B L U E P L A T E S P E C I A L

- Traditional American Meatloaf***
*Oven Baked with Onion Gravy,
Served with Green Peas, Carrots, and Mashed Potatoes*

S I D E O R D E R S

- New Potatoes Broiled Tomatoes Corn on the Cob Vichy Carrots*
Roasted Vegetables Mashed Potatoes Steamed Rice Rotini Pasta with Tomato Sauce
Upon request, dishes are available without sauce. Vegetables are also available steamed, without butter or salt.



CRYSTAL SYMPHONY

*D*ESSERT

WEDNESDAY, MAY 13, 1998
"AEGEAN ROMANCE" CRUISE
AT SEA, EN ROUTE TO MYKONOS, GREECE

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

SWEET FINALE

Triple Layered Brownies à la Mode
New York Cheesecake with Strawberry Topping
Banana Split with Chocolate Sauce and Almonds
Sugar-Free Blueberry Pie with Diet Ice Cream
Homemade Cookies
Assortment of Fruit in Season

ICE CREAM
FROZEN YOGURT
SHERBET

Vanilla, Cherry Vanilla, Coffee, or Pistachio Ice Cream
with your choice of Raspberry, Mango, or Chocolate Topping
Freshly Frozen, Non-Fat Vanilla and Raspberry Yogurt
Refreshing Tequila Sunrise Sherbet

SELECTIONS FROM
THE CHEESE TROLLEY

Gorgonzola Tilsiter Provolone Jarlsberg Boursault
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

