

French Dinner

Wednesday, January 29, 2003, Crystal Symphony World Cruise 2003
World Voyage 1: "Discovery of the Americas"

At Sea, en route to Rio de Janeiro, Brazil

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Escargots Bourguignons – Burgundy Snails in Garlic Herb Butter

French Onion Soup

Pink Roasted Rack of Lamb

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

Soufflé Grand Marnier with Sauce Negresco

ON THE LIGHTER SIDE

Crystal Cruises responds to today's trend toward dishes lighter in cholesterol, fat, and sodium by offering these special selections:

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

Grilled Farmland Chicken Breast

Served with Steamed Asparagus, Cauliflower, and Natural Jus

Nonfat Frozen French Vanilla Yogurt

VEGETARIAN SELECTIONS

Vegetable Salad Niçoise

Vichyssoise with Bell Pepper Mousse

Vegetable Stuffed Ravioli on Sautéed Spinach in a Light Sage Sauce

Glace aux Framboises – Raspberry Ice Parfait

HEAD SOMMELIER'S SUGGESTIONS

CHAMPAGNE

By the Bottle: Taittinger Comtes de Champagne, Reims 1994 – \$110.00

By the Glass: Veuve Clicquot, Ponsardin Reims NV – \$12.00

WHITE WINE

By the Bottle: Château Carbonnieux, Graves 1999 – \$48.00

By the Glass: Meursault Louis Latour, Burgundy 1998 – \$8.00

RED WINE

By the Bottle: Château Bourgneuf, Pomerol 1996 – \$58.00

By the Glass: Château de Sales, Pomerol 1995 – \$10.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Le Montrachet, Marquis de Laguiche,
Joseph Drouhin 1996 – \$375.00

Red: Château Latour, Pauillac 1988 – \$375.00

For a more extensive selection, please ask your Sommelier.



A P P E T I Z E R S

Lobster Salad Americainé, Served with Light Creamy Crayfish Dressing

Crackling Salad with Smoked Duck Breast, Tossed in French Dressing

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

S O U P A N D S A L A D

Beef Consommé with Foie Gras Profiteroles

Vichyssoise with Bell Pepper Mousse

Low sodium soups are available upon request

Panache of Mixed Greens Salad with Red Leaf Lettuce, Chopped Egg, and Dijon Mustard Dressing

Vegetable Salad Niçoise – Green Beans, Tomato, Onions, Boiled Potato, Black and Green Olives, and Red and Green Bell Peppers

Traditional favorite dressings available, plus today's specials:

Fat-Free Red Wine and **Low Calorie Raspberry Vinaigrette Dressing**

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

Rigatoni Boscaiole

Italian Pasta with Pancetta, Mushrooms, Onions, and Tomatoes

S A L A D E N T R É E

Scallops Salad

Pan-Fried Sea Scallops on a Bed of Mixed Greens, Grilled Eggplant, Zucchini, Tomatoes, and Mushrooms, Served with Lemon-Herb Dressing

M A I N F A R E S

Broiled Fillet of Dourade

On Grilled Potatoes, Served with Saffron Garlic Sauce, and Sautéed Mediterranean Vegetables

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 Fettucine

Délice de Veal à la Mama

Veal Cordon Bleu with Mashed Potatoes, Sautéed Mushrooms and Carrot Wedges

Upon your request, these **Traditional Main Fares** are also available:

Grilled Black Angus Filet Steak

Served with Ratatouille, Haricots Verts, Gratin Potatoes, And Garlic-Herb Butter

or

Plain Grilled Salmon Fillet

Served with Sautéed Spinach, Red Skin Potatoes, And Lemon Caper Beurre Blanc

S I D E O R D E R S

Assorted Vegetables **Ratatouille Niçoise** **Sautéed Spinach**

Red Skin Potatoes **Gratinated Potatoes**

Rigatoni with Tomato Sauce **Steamed White Rice**

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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Executive Pastry Chef **Rolf Meier**

SWEET FINALE

Chef's Suggestion:

Soufflé Grand Marnier with Sauce Negresco

French Apple Tart with Vanilla Ice Cream

Glace aux Framboises – Raspberry Ice Parfait

Sugar-Free Spicy Apple Sauce Custard

Sugar-Free Vanilla Profiteroles with Diet Chocolate Sauce

Assortment of Fruit in Season

Petits Fours and Chocolate Truffles

On the Lighter Side:

Nonfat Frozen French Vanilla Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Pistachio, Rum Raisin or Butter Almond Ice Cream
with your choice of Chocolate, Strawberry, or Butterscotch Sauce

Nonfat, Freshly Frozen French Vanilla or Cappuccino Yogurt

Refreshing Beaujolais-Kir Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

French Goat Cheese Blue Cheese Brie Livarot Pepper Boursin
Served with Crackers and Biscuits

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee

Café Latte Cappuccino Espresso

Selection of International Teas

HEAD SOMMELIER'S SUGGESTIONS

DESSERT WINES

By the Bottle: Château d'Yquem (375ml.) Sauternes, France 1990 – \$185.00

By the Glass: Kracher, Cuvée Crystal Cruises,
Troockenbeerenauslese, Austria 1998 – \$12.00

