

50s Dinner

Tuesday, February 11, 2003, Crystal Symphony,
World Voyage II: "The Last Frontier"
At Sea, en Route to Port Stanley, Falkland Islands

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Jumbo Shrimp Cocktail with Créole Rémoulade Sauce

Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek

Roasted American Prime Rib of Black Angus Beef

With Natural Gravy, Creamy Horseradish, Vegetable Flan, Corn on the Cob, Broiled Tomato, and Baked Potato with Sour Cream and Chives

Créole Sour Cream Cheesecake

with Homemade Caramel Sauce and Vanilla Ice Cream

ON THE LIGHTER SIDE

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

Iced Apple, Grape, and Pear Cup with Yogurt Calvados Topping

Medallions of Canadian Venison

Served on Grilled Vegetables, Steamed Spinach, and Potato Balls

Nonfat Cappuccino Yogurt

VEGETARIAN SELECTIONS

Polenta con Funghi - Sautéed Forest Mushrooms with Creamy Polenta

Midwest Baby Corn Bisque with Bell Pepper Confit and Crisp Leek

Twice Baked Potatoes

Filled with Three Cheeses, Served on Vegetable Spaghetti,
with Garlic Flavored Tomato Sauce

Chocolate Fudge Brownie Sundae

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Grgich Hill Cellar Chardonnay, Napa Valley 1999 - \$52.00

By the Glass: Ferrari-Carano Winery Chardonnay, Alexander Valley 2000 - \$8.00

RED WINE

By the Bottle: Groth Cabernet Sauvignon, Napa Valley 1998 - \$56.00

By the Glass: Clos du Val Cabernet Sauvignon, Napa Valley 1998 - \$8.50

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Far Niente Winery Chardonnay, Napa Valley 2000 - \$70.00

Red: Caymus Vineyards Cabernet Sauvignon, Special Selection,
Napa Valley 1997 - \$185.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Polenta con Funghi - Sautéed Forest Mushrooms with Creamy Polenta

Barbecued Quail on Kernel Corn Tomato Salad

Iced Apple, Grape, and Pear Cup with Yogurt Calvados Topping

SOUP AND SALAD

Chicken Broth with Matzo Balls

Chilled Mango Coconut Soup

Low sodium soups are available upon request

Medley of Selected Crunchy Field Greens with Purple Potato Chips and Shredded Carrots

Tossed Iceberg Lettuce with Lorenzo Dressing on a Bed of Tomatoes

Traditional favorite dressings available, plus today's specials

Fat-Free Apple Yogurt or **Low Calorie Mango Passion Dressing**

PASTA SPECIAL

Penne Rigate with Chicken, Spinach, Fresh Tomato, White Wine, Cream, and Thyme

SALAD ENTRÉE

Grilled Herb Marinated Salmon Fillet

On a Bed of Marinated Cucumbers, Potato Salad, Celery, Lollo Rosso, and Boston Lettuce in a Lemon-Olive-Mustard Dressing with Parmesan Shavings

MAIN FARES

Broiled Lemon Sole Fillet topped with Lobster Mushroom Ragoût, Served with Potato Balls, Sautéed Vegetable Spaghetti, and Thyme Beurre Blanc

Medallions of Canadian Venison

On Game Sauce with Cranberry Apple Relish, Celery Purée, Mashed Sweet Potatoes, and Brussels Sprouts

THE BLUE PLATE SPECIAL:

Traditional American Meatloaf

Oven-Baked with Onion Gravy, Served with Mashed Potatoes and Sautéed Vegetable Wedges

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

Grilled Black Angus Filet Steak served with Vegetable Flan, Corn on the Cob, Broiled Tomato, Baked Potato with Sour Cream and Chives, and Natural Jus

or

Braised Oxtail in Burgundy Red Wine Sauce served with Pappardelle and Sautéed Vegetable Wedges

SIDE ORDERS

Broiled Tomatoes Sautéed Vegetable Wedges Vegetable Flan

Mashed Potatoes Steamed Rice

Pappardelle with Tomato Sauce

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



50s Dinner

Dessert

Tuesday, February 11, 2003, Crystal Symphony,
World Voyage II: "The Last Frontier & Beyond"
At Sea en Route to Port Stanley, Falkland Islands

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

SWEET FINALE

Chef's Suggestion: Créole Sour Cream Cheesecake
with Homemade Caramel Sauce and Vanilla Ice Cream

Bittersweet Chocolate Chunk Pecan Pie à la Mode

Chocolate Fudge Brownie Sundae

Sugar-Free Fruit Jello

Sugar-Free Lemon Yogurt Timbale

Homemade Cookies

Assortment of Fruit in Season

On the Lighter Side: Nonfat Cappuccino Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Spumoni, Butter Pecan, or Coconut Ice Cream
With your choice of Raspberry, Mango, or Chocolate Topping

Freshly Frozen, Nonfat Cappuccino or Cherry Vanilla Yogurt

Refreshing Piña Colada Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Crottin de Chavignol Roquefort Camembert

Monterey Jack Münster

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: Kracher "Eiswein" Cuvée, Austria 1999 – \$32.00

By the Glass: Bonny Doon, "Vin de Glacière," California 1999 – \$5.50

