

'50s Dinner

Saturday, March 1, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage III: "Romance of the South Pacific"
At Sea, en Route to Easter Island, Chile
Maitre 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 Creole 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

Freshly Frozen, 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: Sassicaia, Tenuta San Guido, Bolgheri, Tuscany 1996 - \$140.00

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 Calvados Yogurt Topping

SOUPS AND SALADS

Chicken Broth with Matzo Balls

Chilled Banana Coconut Soup

Low sodium soups are available upon request

Medley of Selected Crunchy Field Greens with Eggplant 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

Tagliatelle Pasta alla Emilione – Italian Pasta with Tomato Sauce, Bacon, Onions, Olives, and Herbs

SALAD ENTRÉE

Grilled Herb Marinated Salmon Fillet

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

MAIN FARES

Fresh Lemon Sole Fillets

With a Golden Herb Crust on Braised Fennel and Plum Tomatoes, Served with Mushroom and Asparagus Tips, and Buttered Potatoes

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, Broiled Tomato, New Potatoes, and Natural Jus
or

Broiled Fresh Salmon Fillet with Vegetable Spaghetti, Buttered Potatoes, and Mussel Beurre Blanc

SIDE ORDERS

Broiled Tomatoes Vegetable Flan Sautéed Vegetable Wedges

Steamed Rice Mashed Potatoes

Tagliatelle with Tomato Sauce

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 **Harald Neufang**

SWEET FINALE

Chef's Suggestion: Creole 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 Jello with Fresh Fruits

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, Macadamia Nut, Black Walnut, or Banana Ice Cream
With your choice of Raspberry, Mango, or Chocolate Topping

Freshly Frozen, Nonfat Cappuccino or Peach Yogurt

Refreshing Piña Colada Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

French Goat Cheese Roquefort Brie

Bell Paese Monterey Jack

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

