



Chef's Dinner

Monday, March 3, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage III: "Romance of the South Pacific"
At Sea, en route to Pitcairn Island, U.K.

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

CHEF'S SUGGESTIONS

Chef Jürgen Klocker has selected these dishes for this evening:

Caviar Napoleon – Layers of Chopped Eggs, Onion, and Sevruga Caviar

Lobster Bisque with Puff Pastry Fleuron

Roasted Heart of Beef Tenderloin

Along with Creamy Morel Sauce, Gratinated Potatoes, and Garden Vegetables

Apple Cinnamon Tart with 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:

Heart of Boston Lettuce

With Chopped Tomatoes, Cucumbers, Onions, and Mushrooms

Grilled Veal Medallions

On Light Herb Gravy, Served with Roasted Tomatoes, Green Asparagus, and Boiled Potatoes

Nonfat Frozen Cappuccino Yogurt

VEGETARIAN SELECTIONS

Fresh Artichokes with Olive Herb Vinaigrette

Chilled Red Pepper Soup with Tortilla Chips

Vegetable Crêpe

Topped with Celery Purée on Tomato Sauce

Passion Fruit Cassis Ice Parfait on Exotic Fruit Ratatouille

HEAD SOMMELIER'S SUGGESTIONS

WHITE WINE

By the Bottle: Chardonnay "Cervaro Della Sala," Antinori, Umbria 1999 – \$54.00

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

RED WINE

By the Bottle: Brunello di Montalcino Castello Banfi, Tuscany 1997 – \$75.00

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

CRYSTAL CONNOISSEUR COLLECTION BY THE BOTTLE

White: Vintage Tunina, Silvio Jermann, Friuli 2000 – \$58.00

Red: Tignanello, Marchese Piero Antinori, Tuscany 1998 – \$85.00

For our more extensive selection, please ask your Sommelier.



APPETIZERS

Rock Shrimp Cannelloni on Chunky Tomato Sauce

Fresh Artichokes with Olive Herb Vinaigrette

Exotic Fruit Cup with Grand Marnier

SOUPS AND SALADS

Chicken Consommé with Vegetable Diamonds and Truffles

Chilled Red Pepper Soup with Tortilla Chips

Low-sodium soups are available upon request

Heart of Boston Lettuce Salad with Chopped Tomatoes, Cucumbers, Onions, and Mushrooms

Commander's Salad – Romaine Lettuce with Croutons, Hard Boiled Egg, Crisp Bacon, and Parmesan Cheese, Tossed in Tangy Dressing

Traditional favorite dressings available, plus today's specials:

Fat-Free Yogurt Orange Mint or **Low-Calorie Tarragon Vinaigrette**

PASTA SPECIAL

Mezze Maniche a Candela with Calamari, Tomato Sauce, and Parsley

SALAD ENTRÉE

Tempura-Fried, Rare-Cooked Ahi Tuna Salad

On a Bed of Crisp Greens and Tomatoes, Sprinkled with Sesame Seeds, Tossed with Fat-Free Honey Dijon Mustard Vinaigrette

MAIN FARES

Broiled Fresh Halibut Fillet

On Fresh Sautéed Spinach, Served with Mashed Potatoes, Carrots, And Caviar Butter Sauce

Seared Sea Scallops and Prawns

With a Light Lemon Beurre Blanc,
On a Bed of Artichoke Ravioli and Fresh Vegetable Fettuccine

Grilled Veal Medallions

With Herb Flavored Gravy, Egg Noodles, Roasted Tomatoes, and Green Asparagus

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

Grilled Filet Steak

Served with Gratinated Potatoes, Garden Vegetables, and Sauce Hollandaise
or

Grilled Salmon Fillet

On Sautéed Spinach, Served with Mashed Potatoes, Steamed Vegetables,
And Lemon Butter

SIDE ORDERS

Fresh Garden Vegetables Sautéed Carrots Green Asparagus

Roasted Tomatoes Artichoke Ravioli Mashed Potatoes

Gratinated Potatoes Egg Noodles Steamed Rice

Upon request, dishes are available without sauce.

Vegetables are also available steamed, without butter or salt.



Chef's Dinner

Dessert

Monday, March 3, 2003, Crystal Symphony
World Cruise 2003: Wonders of the Southern Seas
World Voyage III: "Romance of the South Pacific"
At Sea, en route to Pitcairn

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

SWEET FINALE

Chef's Suggestion:

Apple Cinnamon Tart with Caramel Sauce and Vanilla Ice Cream

Milk Chocolate Cheesecake with Chocolate Glaze

Passion Fruit Cassis Ice Parfait on Exotic Fruit Ratatouille

Sugar-Free Vanilla Cinnamon Mousse Cake

Sugar-Free Rhubarb Compôte with Diet Ice Cream

Petit Fours and Chocolate Truffles

Assortment of Fruit in Season

On the Lighter Side:

Freshly Frozen, Nonfat Cappuccino Yogurt

ICE CREAM, FROZEN YOGURT, SHERBET

Vanilla, Pistachio, Butter Almond, or Rocky Road Ice Cream

With Your Choice of Raspberry, Mango, or Butterscotch Topping

Freshly Frozen, Nonfat Chocolate or Cappuccino Yogurt

Refreshing Banana Sherbet

SELECTIONS FROM THE CHEESE TROLLEY

Bresse Blue Gorgonzola Camembert Pepper Boursin Gouda

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 Yquem, Sauternes, France (375ml.) 1993 – \$185.00

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