



Dinner

Tuesday, April 12, 2011
Crystal Dining Room, Crystal Symphony
In the Port of San Francisco, California, USA

Maître d'Hôtel Norbert Tesar Executive Chef Markus Nufer

CHEF'S SUGGESTIONS

Chef Markus Nufer has selected these dishes for this evening:

Seared Ahi Tuna Baby Beets, Small Greens and Passion Fruit Vinaigrette
Key Lime Infused Tomato Bisque with Rock Shrimp
Braised Baby Lamb Shanks
On Roasted Vegetable-Orzo, with Caramelized Shallots and Rosemary Gravy
Hazelnut Pudding Soufflé
With Crème Chantilly, Chocolate Sauce and Vanilla Ice Cream

VEGETARIAN SELECTIONS

Savory Zucchini & Ricotta Cheesecake with Dill
Served with Sun-Dried Tomato Pesto and Marinated Mesclun Lettuce
Vegetable Broth with Spinach Flan
Homemade Butternut Squash Gnocchi
Nestled in a Fricassee of Wild Mushrooms
Route 66
New York Cheesecake, Lilikoi Cheesecake Shot and Blueberry Cheesecake 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 Marinated Black Bean Salad and Palm Hearts
Sautéed Jumbo Shrimp
Served with Home Made Angel Hair Pasta and Tomato-Zucchini Sticks
Sugar-Free Strawberry Shortcake

HEAD SOMMELIER'S SUGGESTIONS

White Wine
By the Bottle: Chardonnay, ACVS, "Talley Vineyard", Monterey County 2006 \$85.00
By the Glass: Pouilly-Fuissé, Louis Jadot, Burgundy, France 2007 \$11.00

Red Wine
By the Bottle: Cabernet Sauvignon, Mas la Plana, Torres, Spain 2003 \$95.00
By the Glass: Syrah, Montes Alpha, Colchagua Valley, Chile 2008 \$12.00

For our complete selection of fine wines by the glass, please ask your Sommelier.



APPETIZERS

Fine Herb Crêpes

Filled with Creamy Crabmeat, Baked with Mild Cheese, Served with Tarragon Hollandaise

Seared Ahi Tuna Baby Beets, Small Greens and Passion Fruit Vinaigrette

Savory Zucchini & Ricotta Cheesecake with Dill

Served with Sun-Dried Tomato Pesto and Marinated Mesclun Lettuce

SOUP AND SALAD

Key Lime Infused Tomato Bisque with Rock Shrimp

Chicken Consommé with Duck Lumpia

Low-sodium soups are available upon request

Florida Grown Greens Tossed in Fig-Balsamic Vinaigrette

Garnished with Cheese Truffles and Caramelized Pecan Nuts

Heart of Boston Lettuce with Marinated Black Bean Salad and Palm Hearts

Traditional favorite dressings available, plus today's specials:

Fat-Free Lemon Herb Vinaigrette or Low-Calorie Yogurt Orange Mint Dressing

PASTA SPECIAL

Radiatore Pasta with Italian Sausage, Bell Peppers and Tomato Sauce with Cilantro

SALAD ENTRÉE

Shrimp Cobb Salad

Lemon Oil Poached Shrimp, Cherry Tomatoes, Celery, Cucumber, Green Beans, Avocado, Mango, Smoked Cheddar Cheese, Crisp Lettuce, and Bacon Bits, Tossed in Dijon Mustard-Herb Vinaigrette

MAIN FARES

Herb Crusted Lemon Sole

On Spider Crab and Green Pea Risotto, with Glazed Cherry Tomato

Sautéed Jumbo Shrimp

Served with Home Made Angel Hair Pasta, Tomato-Zucchini Sticks and Lemon Beurre Blanc

Braised Baby Lamb Shanks

On Roasted Vegetable-Orzo, with Caramelized Shallots and Rosemary Gravy

Executive Chef Markus's Childhood Favorite: Wiener Schnitzel

Breaded Veal Cutlet, Golden-Fried in Clarified Butter, Served with Traditional Garnish, Garden Green Peas and Carrots and Parsley Potatoes

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

Grilled Black Angus Sirloin Steak Served with Red Skin Potatoes, Steamed Vegetable and Sauce Béarnaise or Grilled Chicken Breast Served with Basil Mashed Potatoes, Steamed Vegetables and Natural Gravy

SIDE ORDERS

Steamed Vegetables Roasted Vegetable Orzo Mashed Potatoes

Brown Rice Baked Potato Linguini Pasta with Tomato Sauce

Upon request, dishes are available without sauce, and main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.



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Maitre d'Hôtel Norbert Tesar Executive Chef Markus Nufer
Executive Pastry Chef Hans Kiendl

SWEET FINALE

Our Executive Pastry Chef, Hans Kiendl, has selected these Sweet Creations for this evening:

Hazelnut Pudding Soufflé
With Crème Chantilly, Chocolate Sauce and Vanilla Ice Cream

Route 66
New York Cheesecake, Lilikoi Cheesecake Shot and Blueberry Cheesecake Ice Cream

SUGAR-FREE

Almond Pound Cake
Strawberry Shortcake

CLASSIC DESSERTS

Upon your request, these Traditional Desserts, Ice Creams, Yogurts and Sherbet are also available:

Vanilla Crème Brûlée with Fresh Fruits
Chocolate Ooze Cake à la Mode
Apple Crumble Tartlet with Vanilla Ice Cream
Vanilla, M&M Vanilla, or Rocky Road Ice Cream
With Your Choice of Toppings
Freshly Frozen Nonfat Simply Vanilla or Chocolate Yogurt
Refreshing Early Grey Lemon Sherbet
Homemade Cookies
Seasonal Fruits

FROM THE CHEESE TROLLEY

Please request to speak with our Cheese Sommelier for tonight's cheese selection

HEAD SOMMELIER'S SUGGESTIONS

Dessert Wine by the Glass (3oz):
Vin Santo, Fattoria Felsina, Tuscany, Italy 2001 \$14.50