



# Dinner

Wednesday, April 13, 2011

Crystal Dining Room, Crystal Symphony

At Sea, en Route to Astoria, Oregon, USA

Maitre d'Hôtel Norbert Tesar Executive Chef Markus Nufer

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## CHEF'S SUGGESTIONS

*Chef Markus Nufer has selected these dishes for this evening:*

**Sautéed Sea Scallops with Parsnip Purée, Caramelized Pear and Tossed Baby Greens**

**Cappuccino of Fresh Sweet Corn with White Truffle Foam and Crisp Leek**

**Roasted Black Angus Beef Prime Rib**

With Natural Gravy, Creamy Horseradish, Carrot Flan,

Brussels Sprouts and Baked Potato with Sour Cream and Bacon Bits

**Carrot and Zucchini Cake**

With Vanilla Tapioca, Carrot Ginger Sherbet and Tuile

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## VEGETARIAN SELECTIONS

**Crisp Garden Lettuce Served with Sherry Walnut Dressing**

Topped with Sunflower Seeds, Grilled Eggplants and Cherry Tomatoes

**Cappuccino of Fresh Sweet Corn with White Truffle Foam and Crisp Leek**

**Tomato and Goat Cheese Tart Tatin**

On Grilled Zucchini, Topped with French Vinaigrette Tossed Mesclun Lettuce

**Cherry Blossom**

Black Forest Cake, Chilled Cherry Soup and Kirsch Mousse

## ON THE LIGHTER SIDE

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

**Veal Consommé with Vegetable Diamonds**

**Grilled Medallions of Venison**

With Steamed Vegetables, Glazed Apples, and Game Sauce

**Sugar-Free Lemon Panna Cotta**

## HEAD SOMMELIER'S SUGGESTIONS

**White Wine**

**By the Bottle:** Grüner Veltliner, "Lamm", Schloss Gobelsburg, Kamptal, Austria 2009 \$64.00

**By the Glass:** Sancerre, Château du Nozay, Pascal Jolivet, Loire Valley, France 2008 \$9.50

**Red Wine**

**By the Bottle:** Merlot, Duckhorn Winery, Napa Valley 2007 \$94.00

**By the Glass:** Chianti Classico, Fattoria Fontodi, Tuscany Italy 2006 \$11.00

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



## APPETIZERS

Sautéed Sea Scallops with Parsnip Purée, Caramelized Pear and Tossed Baby Greens

Tower of Roasted Chicken, Avocado, Red Onions and Grapefruit Segments  
Tossed in Honey-Mint Vinaigrette

Asparagus "En Fete"

Marinated Asparagus in Vinaigrette with Tomatoes, Shallots and Calamata Olives

## SOUP AND SALAD

Cappuccino of Fresh Sweet Corn with White Truffle Foam and Crisp Leek

Veal Consommé with Vegetable Diamonds and Brie Fritters

*Low-sodium soups are available upon request*

Crisp Garden Lettuce Served with Sherry Walnut Dressing  
Topped with Sunflower Seeds, Grilled Eggplants and Cherry Tomatoes

Heart of Iceberg Lettuce Tossed with Warm Bacon Dressing, Sliced Hard Boiled Egg  
and Whole Wheat Croutons

*Traditional favorite dressings available, plus today's specials:*

*Fat-Free Caesar Dressing or Low-Calorie Red Beet Dressing*

## PASTA SPECIAL

Mafaldine Pasta

Long Pasta Tossed with Braised Short Ribs, Garden Vegetables, Tomato and Mushrooms

## SALAD ENTRÉE

Grilled Black Angus Sirloin Steak

On a Bed of Iceberg and Butter Lettuce with Yellow Tomatoes, Red Onions and  
White and Green Beans, Served with Thousand Island Dressing and Warm Garlic Bread

## MAIN FARES

Broiled Fillet of Mahi-Mahi

Served with Rock Shrimp-Potato Hash, Lemon and Tomato Vinaigrette and  
Green Asparagus, Topped with Fine Herb Salad

Gorgonzola Gratinated Medallions of Venison

On Celeriac Roesti, with Glazed Apples, Eiswein-Honey Foam and Game Sauce

Roasted Black Angus Beef Prime Rib

With Natural Gravy, Creamy Horseradish, Carrot Flan,  
Brussels Sprouts and Baked Potato with Sour Cream and Bacon Bits

Pink-Roasted Tender Duck Breast

Hazelnut Potato Noodles, Green Cauliflower and Raspberry Sauce

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

*Grilled Black Angus Sirloin Steak Served with Slow-Roasted Vegetables, Hollandaise Sauce and  
Baked Potato with Sour Cream; or Pan-Fried Salmon on Forked Scallion Potatoes, Slow Roasted  
Garden Vegetables and Red Bell Pepper Beurre Blanc*

## SIDE ORDERS

Steamed Vegetables   Celeriac Roesti   Slow-Roasted Vegetables   Brussels Sprouts

Baked Potato with Sour Cream   Whole Wheat Linguini with Tomato-Basil 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.*



# Dessert

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

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## SWEET FINALE

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

**Carrot and Zucchini Cake**  
With Vanilla Tapioca, Carrot Ginger Sherbet and Tuile

**Cherry Blossom**  
Black Forest Cake, Chilled Cherry Soup and Kirsch Mousse

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## SUGAR-FREE

**Lemon Panna Cotta**  
**Chocolate Profiteroles**

## 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 Cherry Vanilla Ice Cream** *With Your Choice of Toppings*

**Freshly Frozen, Nonfat Cookies n' Cream or Cappuccino Yogurt**

**Refreshing Pomegranate Granite Sherbet**

**Homemade Cookies**

**Seasonal Fruits**

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## FROM THE CHEESE TROLLEY

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

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## HEAD SOMMELIER'S SUGGESTIONS

**Dessert Wine by the Glass (3oz):**

**Vin Santo, Fattoria Felsina, Tuscany, Italy 2001 \$14.50**